

How early can your child learn responsibility?

RECESSION OR BOOM - HOW TO LIVE WITH EITHER

20 stand-out recipes for sausages

MUST A WIFE DO ALL THE ADJUSTING? - marriage series

Pull-out booklet - A complete Canadian guide for brides



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Chatelaine for the Canadian Woman

MAY 1958

VOL. 31

NO. 5

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WHAT'S NEW

. AT CHATELAINE

Jean Edmonds, who wrote Recession or Boom: How to Live With Either, says she hasn't any special radar equipment to peer into our financial future. But she is an expert in economics—a graduate from the University of Manitoba, and a writer for The Financial Post, Marketing and the CBC. Besides these credentials, she knows the practical side of balancing budgets, family size. She is married to a Winnipeg merchant and has two children, Barbara, ten, and Peter, eight. For her sound suggestions on when your family should save, spend, buy on time or invest, turn to page 15.

"Oh, for the life of a fashion editor!" was what the rest of us were muttering around Chatelaine last March when Vivian Wilcox took off with a trunkful of clothes on a BOAC plane for Jamaica. To shop for your holiday wardrobe, to be worn (we hope) against an equally glamorous setting, see these up-to-the-minute fashions in our June issue.



... IN FASHION

What a wonderful season this young one is! Take fashion. Not since M. Dior dropped our hems so dramatically eleven years ago has the fashion world felt such stirrings of spring. Not one but two excitingly new silhouettes stem from the sack. One line flares from high bosom to hem. The other is distinguished by a long lean torso, deeply flounced below.

Chemises are around-the-clock now — and from the skin out. Straight-cut slips in short lengths and nighties, too, have the new look of spring '58.

Now that hems are up, heels have gone down. The news in shoes: shapely mid-high heels—and straps. All manner of straps: T, instep and wound 'round the foot. And look for a variation on those needle-point shoes—some will be squared off.

Looking sunnily into the holiday season, we predict that onepiece playsuits will be a sensation from St. Andrews-by-the-Sea to Harrison Hot Springs.

... FOR THE KITCHEN

For the June bride of 1958 (or '38) the problem this spring is the abundance of new home appliances and products. The news from manufacturers arriving daily at our desk is heady stuff indeed. We culled from it these items which you'll want to watch for:

The ultimate in kitchen mechanization: a push-button electric can opener.



Two sorts of aerosol sprays: one acts as a deodorizer (it's pine-scented) and also attacks germs. The other, when you coat your dustmop with it, traps instead of dispersing dust.

Push-button gas range, with top-of-thestove as well as oven control, will be available soon in Canada.

Ovenware casseroles, attractive enough for the best-laid table, are both space- and moneysaving. They'd be charming wedding presents. So would a set of two bowls, white design on

turquoise. The big bowl is fine for chips (or salad). Its small companion holds your favorite dip (or dressing).

continued

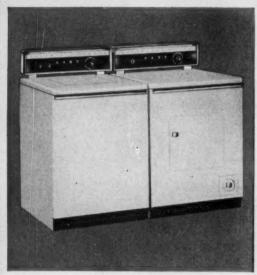


GOOD DESIGN MEANS GOOD LIVING



FRIGIDAIRE AUTOMATIC WASHER WCIC-58 and **DRYER DCIC-58**

This glamorous Laundry Pair is a far cry from the old wash tubs of not so long ago. And Frigidaire tell us, together, this Automatic Washer and Dryer can turn out cleaner, drier clothes, in less time, at less cost than any other laundry pair! The Dryer has a new "Wrinkles-Away" feature, too, that really saves hours of ironing. And this Washer and Dryer have that fashionable "built-in" look that today's designers like so much. Your choice of colors, too!



NEW EASY ALL FABRIC MATCHED PAIR

Here is Canada's most compact and efficient full load matched pair! Separate wash and rinse temperature controls, each with five settings give exactly the right water temperature for every fabric. Easy Golden Spiralator action washes cleaner with less friction . . . is safe for all fabrics. New Easy Meter'd-aire Dryer has exclusive seven heat temperature control to assure the correct heat for any fabric. Easy Meter'd-aire system gives faster, more efficient drying . . . leaves clothes unbelievably soft and fluffy.



SEABREEZE CENTURY COMBINATION

SEABREEZE CENTURY COMBINATION
Basic to the design of the Seabreeze Century Combination is "add-a-unit" construction. This new concept makes it easy to buy a magnificent home entertainment centre a little at a time. Start with just the tape recorder, for example . . . a plug-in connection to a radio or TV set gives you a fabulous stereophonic sound. Later, at your budget leisure, you can buy a balanced stereo voice unit, phonograph, radio tuner, extra speakers, storage spacers . . . all "built-in" with simple, single-wire connections. From seven units, over one hundred combinations are

possible. This is just one of the Century's many advantages. There's the Select-o-Matic switch that makes the change from recording a voice to hearing stereo as simple as the twist of a dial. There's the "stacked-staggered" switch that let's you play any type of stereo tape made. There's the workmanship and value that is built into every detail of a Seabreeze product. You can't imagine what stereo-phonic sound is like until you hear it . . , you can't learn all the reasons why the Century won a design award until you see it. Visit your Seabreeze dealer soon.

WHAT'S NEW

Continued

Ice chests of lightweight aluminum are deep enough for giant economy-size bottles.

Back in the kitchen: a new liquid cleaner for your steam iron. You pour the cleaner in, then allow it to drip out (for about 15 minutes), rinse and the iron delivers a head of steam, like new.

Just as fast and efficient is an oven cleaner, made by the same company. You simply sponge and rinse—no scouring.

A broiler control for your oven, which does the greasy job of raising and lowering the broiler pan. Just set the thermostat and broiled foods emerge the way you want them.

Rubber gloves, with a roughened surface so as to ensure a firm grip on soapy dishes.

Refrigerator crisper, made of polyethylene, that keeps fruit and vegetables as fresh as morning. The secret: a cover that seals the container. Take it right out of the refrigerator to a picnic.

. . . For Father's Day: a compact unit containing the five power tools that are basic to every home workshop. Also available are lots of accessories to the original kit.



WHAT'S NEW IN THE ARTS

By Robert Fulford

...CANADIANS BREAK SILENCE

Two of Canada's most highly regarded writers are now preparing new novels, and for both of them publication will mean the breaking of a fairly long silence. Sinclair Ross, whose 1941 novel, As For Me and My House, has earned a reputation as a prairie classic (it was recently republished in the New Canadian Library series), will bring out his second novel, The Well (Macmillan), in October. Like his first book, The Well deals with prairie life; in this case, the story involves the disrupting influence of a hired hand on a farm family.

Hugh MacLennan, whose last novel was Each Man's Son (which appeared in 1951) recently delivered to his publisher a long new novel that he calls his most ambitious project to date; it's said to be highly autobiographical.

PLAYS FOR MARITIMERS

Next theatre season Maritimers will see the touring Canadian Players' first company in productions of Bernard Shaw's The Devil's Disciple and Shakespeare's As You Like It. Both productions will be directed by Denis Carey, who will arrive here from England next month to begin casting. The Players will also send out a second company, probably to the west and possibly directed by Michel St. Denis, but the plays so far are not chosen.

The company is still hoping eventually to do a Canadian play, but there's a large obstacle in the way: the Players make most of their money in the United States college towns, and the play would have to be one that Americans could appreciate.

..STRATFORD SENSATION?

My favorite theatrical rumor of the season: Stratford is contemplating performing Romeo and Juliet in the summer of 1959, with Broadway's Julie Harris and Canada's Bruno Gerussi (who played



The strange case of the shark's teeth

... and some important facts about yours

Had Mother Nature made the same provisions for our teeth as she did for the shark's, good dental health would be no problem at all.

For when a shark loses a tooth, a new one soon grows in its place. Once we lose a tooth, however, it is gone . . . and for good.

Yet, the second set of teeth which Mother Nature gives us is strong and durable enough to last a lifetime . . . if given proper care. Unfortunately, too few of us give our teeth the care they need.

Proof of our neglect comes from the Canadian Dental Association. It estimates that only 40 percent of all Canadians get reasonably adequate and regular dental care.

The rest get emergency care or none. Moreover, one out of 7 adults has never been to a dentist.

There is more to be gained from regular dental care than simply keeping the teeth clean, bright and healthy.

For instance, proper care helps prevent tooth and gum infections which may play a part in arthritis, kidney disorders and other conditions affecting general health.

When teeth are neglected...when decay strikes, when gums become diseased, when abscesses form at the roots of teeth . . . a center of infection is established from which germs may enter the blood stream and cause disease in other parts of the body.

Even the smallest break in the enamel can pave the way for infection in the interior of a tooth. In fact, infection may exist at the roots of an apparently healthy tooth. The dentist can usually detect such trouble by X-ray examination and check it before serious damage occurs.

Healthy teeth . . . for children as well as adults . . . depend upon three things:

- 1. Diet which should supply all the elements for good teeth, especially calcium and vitamins C and D.
- Cleanliness or proper brushing, which should be done after meals and always before retiring.
- Check-ups which should be made every six months or as often as your dentist recommends.

If you see your dentist regularly, he will get to know your individual dental requirements and how they can be met to your best advantage. If you cooperate with him, your chances will be far better to keep most of your teeth most of your life.

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WHAT'S NEW

Continued

Peer Gynt on CBC-TV last winter) in the central roles. This could be the most unusual Romeo of the century, and just possibly Stratford's most sensational success.

.. TRIUMPHS FOR TOWN

The chances are good that Harold Town will be the next Canadian painter to emerge on the international art scene. Town is a Toronto abstractionist (and occasional contributor to Chatelaine) whose tal ents run in four quite distinct directions: big, splashy oil paintings;

crisp, hard drawings; tight, clear prints; and, lately, collages that have not so far been exhibited but have aroused the excitement of some people who have seen

One of these was a British art dealer, David Gibbs, from a London gallery, who recently dropped in to Toronto and left with sixteen Towns—eight collages, five paintings, and three drawings. This follows two Town triumphs of 1957: the winning of the Arno prize at the São Paulo biennial, the world's second biggest art show; and a highly prized honorable mention at

a world-wide print show in Ljubljana, Yugoslavia.

As we go to press, Town tells us that he has just learned of a new success—he has won a prize at the important Print and Drawing International in Lugano, Switzerland. Town is one of the artists cur rently representing Canada at the World Fair in Brussels; and his work can be seen in Montreal during May in the Painters 11 show at the Beaux Arts.

Lionel LeMoine Fitzgerald, who was associated with the Group of Seven, died in 1956 at the age of sixty-six. This year the National Gallery is honoring his memory with a cross-country retrospective exhibition of 108 of his pictures. It visits Montreal this month, Windsor in June, London in July-August and Toronto in October.

... REPEAT PERFORMANCE

Glenn Gould's enormously successful visits to Russia and Germany in 1957 established him not only as Canada's most eminent cultural ambassador but also as the outstanding young pianist on the international scene. Now Gould is preparing for a five-month overseas trip that will be twice as extensive as his first and will include a second visit behind the Iron Curtain. In August and September

he will play at the Salzburg and Berlin festivals and in the three months following he will visit Austria (four concerts in Vienna), Italy, Belgium, Poland and Israel. He'll be home in Toronto in late December, but in May he crosses the Atlantic again to make his British debut by playing all five Beethoven concertos in London.

Gould is also preparing these days for a recorded CBC Wednesday Night that will be devoted entirely to him

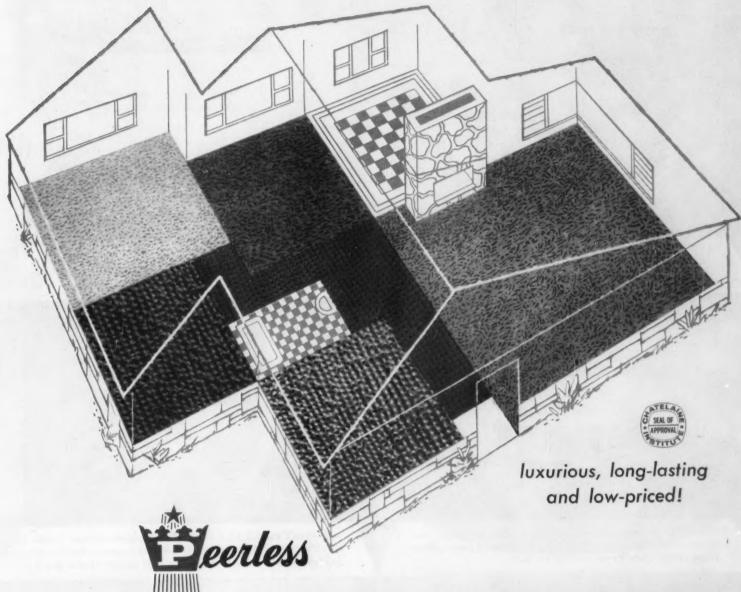
and his work sometime in August or September. It will include a dissertation by Gould on the art of the fugue, as well as an interview with him and several performances of his favorite works.

This month CBC Wednesday Night broadcasts for the second time one of its most acclaimed productions, the two-part, four-hour life of Joseph Howe written by Joseph Schull. You can hear it on May 7 and May 14 . . . Some of the most interesting radio of the 1956-57 season was provided by Nathan Cohen's series of taped interviews with British writers like Joyce Cary and Evelyn Waugh. This summer Cohen is off to Britain again, and his interviews—many of them with the younger English novelists and playwrights — will probably run all next winter. He will also film Fighting Words in England.



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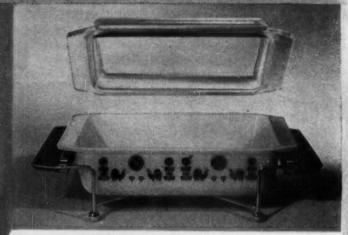
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Modern Pyrex ware is beautiful on the table, practical in the kitchen



New PYREX Space Saver Casserole. Perfect bridal gift. Beautiful bake-and-serve casserole. Cork handles. Brass-plated cradle. Clear Pyrex cover is extra serving dish or table-protecting tile. 64 oz. \$8.95

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New PYREX Decorator Casserole. Another wonderful Pyrex gift idea. Modern oval, bake-and-serve casserole in charcoal on yellow. Brassplated cradle. Clear Pyrex cover. 48 oz. \$5.95



New PYREX Carafes. Ideal wedding or shower gifts. Make instant coffee, tea or hot chocolate easily — serve all beverages, hot or cold. Available with or without warmers. 8 and 12 cup size. \$4.50 to \$14.95



New PYREX Cinderella Bowls. Mix, store, bake or serve in the same beautiful bowl that's a joy to work with because it has pouring spout and handle. Set of 4 bowls, in pink, turquoise, or yellow. \$7.50



New PYREX Chip-and-Dip Set. Ideal gift for any hostess. Brassplated holder keeps small dip bowl in place above larger bowl that holds potato chips or crackers. White on turquoise. \$5.95



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Winnipeg's pioneering cops

There are four or five women's magazines which come into our home each month (the Canadian two we subscribe to, the U.S. ones we buy at the newsstand). In March, in our opinion you were away out in front . . . Your companion pieces on traffic accidents by Violet Carr and Evelyn Hamilton were TOPS (The Crash That Changed Our Lives; 33 Things You Can Do To Stop Traffic Accidents). I have overheard police here talking in an arrogant way to pedestrians and motorists, which has made me feel Winnipeg was too much like a city in a dictatorship. But now that I discover in Chatelaine the really magnificent record in cutting down in deaths and injuries, I see that they are pioneering in a most important

E. M., Winnipeg

I have just read The Crash That Changed Our Lives. Eleven days ago our son-in-law was very seriously injured in a car collision in Alberta, suffering injuries similar to your daughter's. Your experience has helped us greatly.

Thelma Entwisle, Chapman Camp, B.C.

My congratulations for the excellent article, 33 Things You Can Do to Stop Traffic Accidents.

Mrs. Ethel M. McLellan,
Director of Women's Activities,
Department of Transport, Toronto.

Not everybody's toy

I should like to commend you for Dr. Hilda Neatby's article, Education is Not Everybody's Business, April. Although this stirring message tells of thoughts and ideas not complimentary to the majority who decide the way our children should be educated, this magazine shows us that it can present an article that I hope will awaken the public to act quickly before it is too late.

Gene Damas, Toronto.

Cakes? Babies? Who says?

The supermarkets and the department stores may have thought up many new ways to make us buy things (You Have to be Sharp to Shop, March), but as for baking a cake being acting out the birth of a baby—that is too much to swallow!

Mrs. E. Wakefield, Victoria, B.C.

Montreal volunteers

The Board of the Montreal Volunteer Bureau (formerly Women's Voluntary Services) were very concerned that your paper published an item in December about this organization, using its old name.

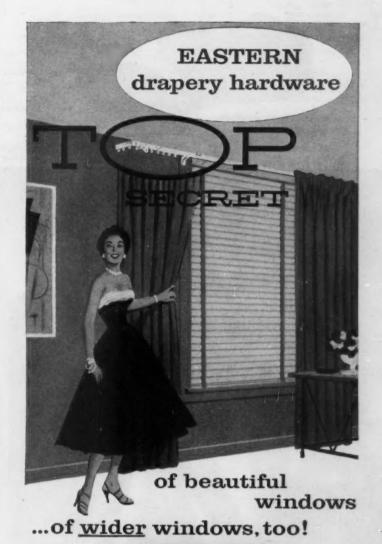
Mrs. P. Oleskevis, Montreal Volunteer Bureau, 1019 Sherbrooke Street West, Montreal.

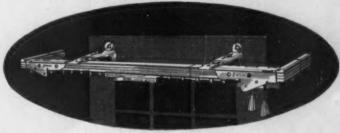
How New Canadians live

As I was reading the story of the Dutch Mrs. Sayers (How I Keep House, March) all I could think was—does she know how lucky she has been? We came in '52, were sent to a small village in New Brunswick to work on a dairy farm because before our marriage my husband worked on farms. We

Continued on next page

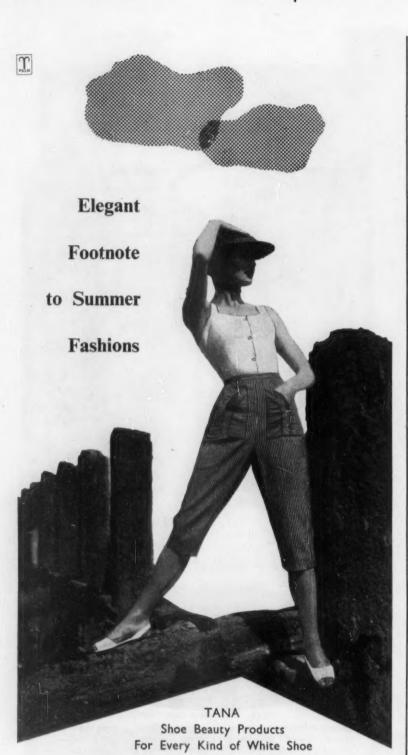
PHOTOGRAPHS IN THIS ISSUE—Doris Pinney (cover), BOAC (1), Alex Dellow (3), Harold Town (4), Paul Rockett (18, 24), courtesy of Maclean's (4), Peter Croydon (23), John Sebert (28, 64), Miller Services (39), no credits (16, 17, 25, 30, 58). ARTWORK—Harold Town (1, 13, 68), John Richmond (19), Aileen Richardson (20, 21), James Hill (22), William Winter (28), Lew Parker (Bride's booklet).





Eastern solves every window-decorating problem . . . even those narrow, "dated" windows that cramp the style of any home. With DUOTRAX Window-Widener Traverse Rods, you can extend draperies beyond the frame as far as you like . . . without drilling holes in your walls! Only DUOTRAX has two separate tracks, slides heaviest draperies smoothly and silently, allows full overlap when closed. Add stunning width to your windows with Eastern's Window-Wideners; extensions to 222".





It'll be a white summer: in footwear, at least. And fashionable sportswomen will keep their shoes radiantly white with TANA Super-White for all white shoes; White Buck Cleaner for white suede and nubuck shoes; Liquid Shoe White specially for canvas, and new TANA Rapid Shoe White with handy tube-top applicator

that eliminates messy fingers and can't spot or streak.



READERS TAKE OVER

Continued from previous page

had a house, yes-an old shack full of holes, not one cabinet, not even in the kitchen, no hydro, no gas, no water, no toilet in or outside . . . no car, no radio, no neighbors-all were too far away. Just nothing for five months after living in a city like The Hague (pop. 550,000).

Mrs. Hank Timmer, St. Catharines.

The trials of Kate

I have just finished reading Kate Aitken's How to Earn An Honest Penny, March. She did have problems, didn't she? I can quite believe the one she mentions on page 69, feeding the staff with their children, to be major. What do you think?

Bernice J. Elder, Vancouver. Looks like a slip 'Twixt the copy and the lip. -The Editors.

I wonder if you could have any idea of the total lack of interest most of your readers have in the affairs of Kate Aitken.

Kay Freeman, Mossbank, Sask.

I want to thank you for that very delightful condensation of Mrs. Aitken's new book. This kind of literature is so restful after some of the awful types we get from various sources.

Eva Pendleton, Calgary.

New childbirth association

I read with great interest the excellent interview by Evelyn Hamilton with Dr. Grantly Dick Read (January). Since Dr. Dick Read's first lecture in Toronto we have formed a Natural Childbirth Association, one of many now existing all over the world. Our object is to gain the co-operation of obstetricians and hospital staffs so that all women who want to may have their babies in this "natural" way. We feel that Canadian medicine in general is second to none but we would like to have local doctors to take a second look at natural childbirth and give it the fair trial it so richly deserves.

Joan Sampson, Chairman, Natural Childbirth Association of Toronto.

I certainly found the interview with Dr. Grantly Dick Read informative and I am very interested in any information available. I am a new subscriber and would like to compliment you on your publication. I subscribe as well to American publications and find Chatelaine does not have to take a back seat at all.

Mrs. B. Howse, Toronto.

DAWSON NEW WES

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CALGAR

GRAND

HIGH MEDIC

BELL BRAI CHA

Canada is fifty years ahead of England's childbirth records anyone who reads should know, Hats off to our Canadian doctorsmay we have more of them and a lot less waste of space on the "natural" way.

Lillian Chase, Connell Creek, Sask.

Autistic children

I want to thank Chatelaine for publishing my child's story: They Told Me My Child Was Retarded (February), and thus drawing public attention to the needs of emotionally disturbed children. May I thank Chatelaine's readers for the wonderful letters they wrote me. For fear that I have misled any mothers of autistic or schizophrenic children, I would like to say that in some cases this disease does lead to permanent mental retardation. In less severe cases, however, early recognition and early therapy can reverse the course of the disease and lead to recovery. May I, through the kindness of Chatelaine's editors, direct any further enquiries to: Mrs. J. G. Finch, Secretary, Association for Emotionally Disturbed Children, 15 Duggan Avenue, Toronto.

Ruth McConnell, Toronto.

What's your opinion?

I thoroughly enjoy articles and advertisements of new products, fabrics and fibres, household appliances, and love new recipes that are different but practical enough for my use. I cried reading The Crash That Changed Our Lives . . . loved every word of your Lydia Sayers from Holland interview . . . was disgusted as usual with your three pages of patterns and fashions; but Chatelaine Institute Helps You Clean House answered two questions that have bothered me for some time -thank you very much! I would enjoy more on needlecraft and children's clothing . . .

Mrs. Ruby H. Bauer, Vermilion, Alta.

Send your comments and your questions to The Editor, Chatelaine, 481 University Avenue, Toronto 2. All letters must be signed, but, where requested, names will not be published on personal questions.

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Balfour's
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Carter's Limited
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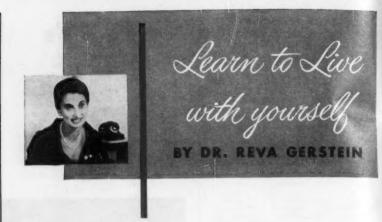
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Who's a phony?

DARLING! darling! darling! — How many times have you heard this shrieked, drawled or crooned by someone whose first name you could hardly recall (if, indeed, you ever knew it)? I don't mean that endearments have no place—they have when they are sincere expressions of affection. But their use in gushing insincerity is an example of the kind of artificial gimmick used for effect by the people we call "phony."

We think of phonies as people living in a shell of pretense, always trying to make an impression and to draw attention to themselves. Usually they are irritating, sometimes they're amusing and sometimes pathetic.

The exhibitionist phony adopts an outward disguise to help her keep up her pose—it may be an outlandish costume, an extra-long cigarette holder, a tint-of-the-month hair dye, a flashy purple car. They're attention-getters, but they draw attention away from the real person hiding behind them.

There's the braggart, the perennial liar, who is so sure that you won't accept her as she is that she has to gild the lily, make herself the star of an extravaganza production.

Then there's the great genius, the one who can't help giving himself a tremendous build-up before uttering a few prosaic clichés. He's afraid he won't get the appreciation he feels he deserves unless he blows up what he is saying and makes sure everyone is hanging on his words.

Afraid to be herself

The opposite side of this coin is the woman who starts every conversation with, "It's only little old me . . ." or, "You know how stupid I am, but . . ." Yet this, in its different way, is also a kind of showiness. By always minimizing herself, always attempting to disappear into the wallpaper before saying anything, she, just as much as the braggart, is seeking support for her ego. Her comments are like trial balloons which can be ignored if she should make a mistake, or if there should be disagreement. She, too, is afraid to be herself.

The fact is that phonies are usually insecure, inadequate people who depend on artificial props to enhance their own egos. All of us need propping up at times because we all know moments of uncertainty. Unfortunately there aren't enough people around to give us the emotional support and the encouragement we crave and need. We have to seek it, and when we're feeling unsteady and unsure of ourselves we tend to show off, in our effort to keep our equilibrium. Like a child shouting, "Look, no hands!" we are asking for reassurance that we're doing fine.

All of us have moments, too, when the conformity and the humdrum routine of everyday life begin to pall and we feel the need of cutting up a little, of doing something out of the ordinary, of being the centre of the stage for a while. This is good for the ego, a kind of slight recharging of our batteries.

The danger comes when we overdo it, when to get attention becomes our main objective. It's time to put a brake on when our feeling of inadequacy becomes so great that we cannot bear to give any-

It's easy to let yourself be swept away by the tide of make-believe

one else a chance to shine or be noticed. When we try to glitter like a solo Christmas tree covered with tinsel all the time, it's not just that we have the outward signs of showiness—we've become dependent on our artificial prop.

People who aren't outwardly phony in dress or manner may have phony attitudes and values. Worship of false gods would seem to be a form of phoniness in our time as in so many others. It's phony to worship material wealth and to make our principal aim that of keeping up with the neighbors. It's phony to search desperately for eternal youth, instead of making the most of the pleasures and compensations of each time in our life. It's phony to cultivate countless acquaintances for business purposes, treating them with heartiness but no warmth, and not to appreciate the value of a few hand-picked friends.

The pseudo-intellectual phony tries to be in the forefront in the arts, talking wisely of the latest writer or painter, repeating parrot-like the views of the fashionable critics—but for all his authoritative air, without the courage to take an independent look and form his own personal opinion. Hans Andersen told the classic story of the phonies who are afraid to use their own eyes and their own judgment in The Emperor's New Clothes.

Another type of intellectual phony is the one who refuses to see beauty or value in familiar or popular things—the more abstruse or unpleasant a book or a film is, the more loudly he will praise it. Then he can feel superior in knowing that he was one of the very few people to appreciate this rare talent. It may be that a sincere and independent critic will find himself almost alone in his liking for some new writer or artist—new forms in art are always attacked and have to struggle for acceptance—but it's when his attitude becomes a pose that he becomes a phony.

Phonies are people who have lost their scale of values and are putting their emphasis on the ephemeral, the transitory, the things which can never provide a sense of fulfilment or spiritual uplift.

It is easy to be swept up in the tide of make-believe and never to come to grips with the real pain and glory of life itself. It is hard sometimes not to confuse the imagined and the real.

But it is when the artificial props and attitudes become our way of life, when we can no longer live with ourselves as we really are —usually plain ordinary human beings trying our best—that we should see the danger signals. Then phoniness is the sign of immaturity and of inability to cope with life.

The symptoms of the phony are not to be laughed at or ignored or scorned. They are the appeal of a human being crying out in the dark for understanding, for acceptance, for love, for strength and courage, and for help.

YOU WERE ASKING Chatelaine

Question:

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Please tell me how to clean hardwood floors and obtain a good, durable finish.

-Mrs. S. M., Mahon, N.S.

Answer:

Remove all surface wax and dirt with 000-gauge steel wool and solvent floor cleaner. Allow floor to dry, apply a very thin coat of paste wax and polish. For a durable base, apply another one or, at best, two thin coats of wax, leaving each layer to dry thoroughly before polishing and applying the next layer. This floor should last about a year, needing only an occasional wiping with a damp cloth and buffing over the traffic areas.



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Baby knows the wonderful difference in diapers washed with Calgon! Diapers come out fresh, absorbent and feather-soft because they're cleaner when you condition the water with Calgon. Alkaline deposits can't build up to harm baby's skin.

Mild Calgon prevents Hangover Dirt, the troublesome film that clings to diapers, wash after wash, as a result of minerals in water and soil combining with soaps and detergents. Hangover Dirt makes diapers non-absorbent, stiff and scratchy . . . so irritating to baby's tender skin.

Gentle Calgon is recommended by doctors. Only Calgon prevents Hangover Dirt from forming in the wash. Only Calgon removes Hangover Dirt in the rinse, so baby's diapers and clothes are naturally softer, thoroughly clean. And Calgon is so mild, it's wonderful for baby's bath, too. Next time you shop—get Calgon.

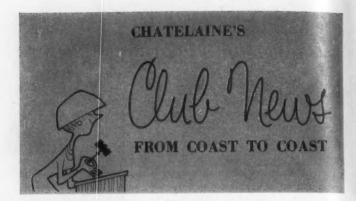
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CALGON ENDS PROBLEMS CAUSED BY WATER

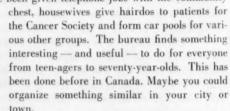
Makers of the Easy Washer shown at right, recommend Calgon and place a sample in their new machines. And many other leading washer manufacturers also recommend Calgon for top washing and rinsing results.





CONDUCTED BY PAT PARKINSON

ORGANIZING people with free time. If the yen to do something useful goes along with spring-cleaning here's an idea from OTTAWA. Less than six months ago a group of community-minded women headed by Mrs. H. C. Ransom decided to open a bureau to find useful jobs in community organizations for people with time on their hands. The CENTRAL VOLUNTEER BUREAU opened in a corner of the Welfare Council office on October 22. In less than eight weeks they had placed forty-seven women. Now, stronger than ever, they have added men to their ranks for work with boys' clubs, etc. Arthritis victims have been given telephone jobs with the community



Maytime Carnival. Once again in TORONTO the CNE's Automotive Building will be transformed into a gigantic Monte Carlo carnival May 22, 23 and 24. Sponsored by the Allied Arts Committee (Central Ontario Drama League, National Ballet Guild, Opera Festival Women's Committee and the Crest Theatre Club) the carnival hopes to raise twice the forty-eight thousand dollars they raised in their first effort last year. About thirty-three hundred people in the four groups will take part to help make the games, cabaret, sidewalk café a great success.

Need a free movie? Did you know that there are all sorts of films—on subjects ranging from physical fitness to business and the arts — available from film libraries, film councils and many large companies all over Canada for your club's education and entertainment? Most are free (you pay mailing costs only). They are sixteen mm. with sound and should not be run on a silent projector. If your group would like to use these films book well in advance. The National Film Board has offices in all provinces or if you write



to the head office at Box 6100, Montreal, they will direct you to the film library nearest you. (The Film Board itself does not have films for rent.) The Canadian Film Institute, 142 Sparks Street, Ottawa, or Crawley Films, 19 Fairmont Avenue, Ottawa, will also send you their list of free films.

Watch for the CLUB AWARD WINNER in our June issue. Maybe your group won the \$100.

IF YOUR ORGANIZATION is planning a new project or has discovered a new way to make an old project more successful, Chatelaine will be happy to tell our readers about it. Write to Pat Parkinson, Chatelaine, 481 University Avenue, Toronto 2.

CHATELAINE'S INVITATION TO BEAUTY



How to make up for your wedding day

BY VIVIAN WILCOX

OU WILL be a beautiful bride . . . with that special glow that all brides have. Everything will be perfect—complexion, hair, hands-for your wedding day and from then on . . . if you plan it that way.

A month before have your hair styled, cut-a permanent to give it body. Take along your headdress so the hairdresser can style a hairdo to suit it. Make an appointment at this time for a shampoo and set the day before your wedding - then when you brush and comb your hair into place just before the ceremony, it will look soft and natural. All brides should indulge themselves, so make a second appointment - also for the day before your wedding - to have a body massage (you'll find it relaxing after the round of showers,

parties), a facial and make-up (get advice on any personal make-up or skin problem), a manicure and pedicure-natural or softest pink polish is best for the bride.

Begin sorting, replenishing your cosmetics; transfer small amounts to plastic jars, bottles ready to pack for your honeymoon.



On the day - allow lots of time for a luxurious bath, scented with crystals or bath oil. Don't forget that in the excitement you may perspire more than usual - deodorant and dress shields are the answer. Arrange your hair and apply make-up before you dress: a tinted liquid foundation - perhaps a little lighter than you usually wear; no rouge, unless you're exceptionally pale; two dustings of powder - don't forget neck and throat; the merest touch of eye shadow, mascara. Cover your head with a scarf while you slip into your dress, then apply your lipstick. A pretty pink shade-two coats, blotted carefully so that it won't kiss off.

Finally, your perfume . . . a light floral scent in keeping with your fairy-tale appearance. (Omit, if your bouquet has a noticeable scent.) Saturate a tiny pill of absorbent cotton, tuck it inside your bra and spray a little on your veil-enough to surround you with a fragrant aura as you sweep down the aisle.

Happily ever after - if you make some resolutions now. 1. Never let your husband see you in pincurls! Wash and set your hair in the daytime, while he's at work. 2. Do your facials, defuzzing then, too. 3. Keep all the more mundane beauty preparations out of sight in your dressing-table drawer. 4. Look your best at the breakfast tableeven if he does hog the bathroom. While the coffee is perking, brush your hair, freshen your face with skin lotion, put your lipstick on - and get into a pretty housecoat.



Some light reading you might tuck into your luggage before leaving for your honeymoon is Eric Nicol's Girdle Me a Globe. It is a humorous account of the author's travels while on his honeymoon.

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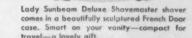
cuts of soap and blade. The gentle, sure performance eliminates irritation caused by other shaving methods and gives you a new, easy, safe way to keep neat, fresh and dainty. Only the New Lady Sunbeam Shavemaster shaver gives you the New precision Micro-Twin head and New Quiet Motor.

See Sunbeam Appliances demonstrated the Music Makers '58 Show, CBC Network.



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Recession or boom: How to live with either

BY JEAN EDMONDS

F YOU began to keep house, or earned your first pay cheque, any time within the past fifteen to twenty years, you're used to budgeting in an atmosphere of mild inflation. You've learned to expect (perhaps unconsciously) that prices will be a little higher each season, but you've also learned to expect that your pay cheque, or your husband's, will be a little fatter each year.

Now, for almost the first time since the end of World War II, we're living in a new economic climate. Instead of the inflation we're used to, we've been experiencing a recession (or readjustment, or slowdown—there are plenty of names for it, plain and fancy). No one knows how serious it is and how long it will last. But there's general agreement on two points: this recession won't be as short as the one in 1954 (which you may not even have noticed, since it affected relatively few Canadians) and it won't be anything like as long, or as intense, as the well-remembered slump of the Thirties. Between these two extremes in view, there's plenty of room for variations.

Last fall prices stopped rising and began to edge downward—not all prices, but enough to push the consumer price index down a couple of tenths of a point. Wholesale prices dropped a little bit more than consumer prices. But the really sharp drop came in the prices of common stocks.

Some of the problems that made headlines in 1956 and 1957 began to disappear; the level of installment buying stopped rising, the plight of the old-age pensioners stopped growing worse. But as these problems left the headlines, new ones appeared. With the leveling off of prices came a sharp rise in unemployment. The percentage of the labor force out of jobs went higher than it had since the end of the war. This aroused fears that we were in for something more than just a gentle deflation of prices.

Few people really expected a return to the "dirty Thirties." After that grim experience, Canada, like other countries, built certain features into the economy to cushion a recession and prevent it from turning into a depression—such things as Continued on page 52

The way your family's plans can be affected by a . . .

	RECESSION	воом	
Your job	may be less secure	may be more secure	
If you spend	astutely, you can pick up bargains	extravagantly, you set prices soaring	
Your savings	hold their value	lose their value	
Your home	may drop in value — but you have more chance of finding a reasonably priced one	is likely to rise rapidly in value	
Your insurance coverage	may be too great if your income is cut back	may fall short of your needs as prices rise	
Installment buying	is expensive when incomes drop	is easy — as incomes and prices grow, payments don't	
Your stocks	may lose their value	rise quickly — especially if highly speculative	
A fixed income	buys more goods and services	buys less	
A variable income	may drop faster than prices	may rise faster than prices	



Vancouver: Eileen Laurie still uses the old-timers' matey approach because, she says, it suits "B. C.'s bigness and newness."



Regina: Jean Hinds broke into the CBC in Winnipeg with tales of a wartime women's club, stayed on to be prairie commentator.



Quebec: with some 2,000 scripts and a quarter century in radio behind her, Aline Fortier still keeps listeners up to date on La Femme et L'Actualité.

IS THE HEYDAY OF THE WOMAN

Why don't we hear
as much about those chatty, friendly
people who dispensed syrup
and sense to women in wartime?

By Jeannine Locke

• AWAY BACK in the forties, when roofs were bare of TV aerials and many children had never heard of a collie dog called Lassie, women were on the rampage in Canadian radio. From coast to coast during the daylight hours, the air was filled with female voices, determinedly chipper, excited and confidential. To some ears, they were an offense; to others, they were as welcome as dear friends. They could never be ignored. You liked them tremendously or you turned them off.

Wartime was the heyday of Canadian women commentators. Nowadays, although they're as numerous, they aren't as well known as their predecessors. The explanation is the changed situation in which postwar commentators function. Their listeners travel a lot. They aren't easily interested in reports from mid-air or ocean. They have not only TV but also hi-fi in the same room with their radio. Moreover, many Canadians live in the suburbs which in the daytime are all-girl dormitories.

The chirping, I-just-dropped-in-to-chat approach of the old-time commentators would tend to be repetitious in that situation. Only Eileen Laurie, the CBC's current commentator in Vancouver, has some of the built-in advantages that a Kate Aitken or Claire Wallace used to enjoy. Her cheerful voice reaches the sparsely settled B. C. interior and it's from this area that the letters come, saying, "You are my nearest neighbor."

What's happened to those women who were neighbors to the nation in wartime? Thirteen years later, a few are still familiar voices, having weathered competition from television (and the fright it gave private owners of radio who seemed, for a time, to have abandoned the air to disc jockeys).

Continued on page 60





Toronto: after innumerable radio adventures, including an interview with a live bear, Claire Wallace now runs a travel agency.



Toronto: Mona Gould still interviews celebrities, but misses the good old days "when radio wasn't nearly so civilized."



COMMENTATOR OVER?

Edmonton: Eve Henderson left Winnipeg in 1947 to retire. She was promptly hired by CFRN and renamed Helen Kent. Even on holidays, she has a tape recorder by her.



Halifax: the late Anna Dexter broadcast from her home, about her favorite books and garden flowers.



CHATELAINE - MAY 1958



London: the most familiar local voice for 13 years, Mary Ashwell is now a Toronto newspaper columnist.



Hamilton: the country's first woman broadcaster, Jane Gray, still conducts a daily program, ad lib.



Vancouver: from "girl baritone" to women's editor to CJOR treasurer: that's Laddie Watkis' career.



Toronto: radio's fullest-blooming female personality, Kate Aitken, retired to write about it all.



Responsibility

The more your child can depend on you now, the more you—and everyone else—will be able to depend on her when she grows up

By EVELYN HAMILTON

THY IS IT that some children—and some adults—can be trusted to carry through any task they begin, while others seldom finish anything? Why does Joan, as soon as she's in her first job, cheerfully offer to take her share of financial responsibility in the home, while Betty has to be pressed to pay board and grumbles about doing it? And it's most likely that Betty expects everything to be done for her—Mother presses her party dress and Betty rushes out on her date leaving a litter of clothes and make-up to be tidied up in her room.

What makes the difference between Joan and the responsible and bright young people like her, and the irresponsible teenagers whose misdeeds make news as they drive dangerously, run into trouble?

We all have the secret hope that our children will go further than we have gone; that they will grow up to be happy in their family life and in their relationships with other people; and that they will be a credit to us.

If they are to achieve this, they must develop a high sense of responsibility. How far are we succeeding at present in bringing up our children to meet our dream—and how much can we, as parents, do to help them?

Child-study experts in the United States and Canada have devoted much of their time in recent years to defining what they mean by a sense of responsibility, and to finding out how it is developed in a child. They have reached some surprising conclusions and revised some of their earlier theories about the basic needs of children.

Children are not born responsible. Responsibility is not an inherited quality. It is the willingness to make a decision, and the willingness to accept the outcome of that decision. It is the independence of our pioneering ancestors combined with sensitivity to the feelings of others. It means doing what needs to be done, without having to be reminded, even when failure to do so would go unnoticed.

A responsible person is often pictured as a sober, "burdenof-the-world-on-my-shoulders" type, while the irresponsible man
or woman is supposed to be gay and fun loving, and much more
pleasant company. Contrary to this popular theory of solemn
responsibility and gay irresponsibility, psychologists tell us that
the person with a well-balanced sense of responsibility toward
himself and toward others is well adjusted and feels free and
happy in his world. It is the irresponsible, self-centred type who
is unsure of himself and the world around him, unable to give
or to enjoy love. It is, in fact, very uncomfortable to live with
irresponsibility.

Parents have the main task of giving their children the foundation of security and confidence they need—and it is a long job—"a twenty-year plan," says Dr. Mary Northway of the Institute of Child Study at the University of Toronto. "It takes a long time to grow, and you are working toward seeing that, at twenty, your children are responsible creatures."

It is a complex job, too, and you need all the love, patience, perception and imagination at your command. Teaching your child to be responsible doesn't mean simply bringing her up by rigid rules, with a firm schedule of household chores and lectures about duties and obligations. Nor does it mean that you push her out into the world, "make her stand on her own feet" before she is ready to do so. Both these notions have been exploded.

Continued on page 55

WE CAMPED OUR WAY THROUGH EUROPE



Why don't you do as this young couple did - take a

lighthearted and unusual grand tour - for ten dollars a day (for two)?

FOR TWO glorious months in the spring of 1957, my husband and I traveled by car through six European countries, enjoyed comfort, privacy and freedom, cut tips to a bare minimum, and returned triumphantly to Canada with a surplus of money.

Impossible? Not if you go camping. We found ten dollars a day a generous allowance for expenses for two, including food, gas, entertainment and small souvenirs.

It's fun, too—like living under the olive trees with a panoramic view of Florence — or taking a pre-breakfast dip in the Konigsee—or sharing a bottle of Medoc with your next-door neighbors under the stars of a French sky.

Our plans for the "big trip," like those of most people, had included hotels, restaurants, and conventional sight-seeing. It was not until we arrived in Germany that the idea of camping began to take shape and grow. We're not rugged outdoor types, so we were doubtful at first when the possibility was suggested by our German friends. But we borrowed all their camping equipment and embarked on what proved to be the happiest holiday of our lives.

Choosing your camp site

Finding a camp is far simpler than finding a suitable hotel. Signs along the roadsides announce CAMPING (an international word, by the way) and lead you directly to the nearest site. You will want to plan ahead to a certain extent, and here is where camping maps prove valuable. Free maps for each country, with the camp sites marked, are available right at the border from the tourist office or automobile association, or from any national tourist office throughout the country. You'll also find good information on camps in Europe, with details of size, facilities, and so on, in a compact little volume obtainable from the International Federation of Camping, 218 Boulevard St. Germain, Paris 7.

We never paid more than seventy-five cents a night for the two of us plus the car. The average cost is twenty-five cents for each person (less if you belong to the federation mentioned above, or to one of the national camping clubs). One camp in France, run by the town, cost us nothing at all!

The camping grounds themselves are highly organized beauty parks, with fresh running water, modern showers, facilities for washing, cooking, ironing and shopping. Many have inexpensive restaurants which serve excellent regional dishes. With few exceptions the camps are run efficiently and kept spotlessly clean. Camp officials usually speak enough English to break through the language barrier. The camps are safe: belongings may be left, unmolested, in your tent for the day without exception.

Here are some of our favorite camps, which you shouldn't miss if you're in the neighborhood—but you'll probably make finds of your own. There's Mostra d'Otremare in Naples, where grapevines trail overhead from tree to tree; and in the lake district of Northern Italy, which is a camper's paradise, our favorite of all . . . La Ca', on the aquamarine waters of Lake Guarda, with swimming, boating and excellent food; Lausanne, on Lake Geneva, one of the largest and most

beautiful in Switzerland; and the well-equipped camp on the river at Innsbruck, in Austria.

German cities have excellent camps. You'll have no trouble in France—Grasse, within sight of the Mediterranean, and Paris were two of our choices—England, and most other countries.

The equipment you need is simple—the accent should be on the smallest, the least, the most compact, for obvious reasons. Bring a small tent, along with two or three warm blankets, comforters or sleeping bags (don't underestimate the nightheathll), two sheets, preferably colored, a couple of small cushions, two single or one double air mattress, a compact folding table and stools.

Another possibility is sleeping in the car, if you're lucky enough to possess one with seats which convert into a bed. However, unless you are holidaying for three months or more, it would likely prove more economical to rent a small car or, as we did, buy one on the convenient guaranteed-repurchase plans. Low gasoline consumption is important in Europe where gas prices are high. Perhaps because of this, we met many couples traveling by motorcycle, camping gear strapped neatly to the back!

Our Citroën 2CV climbed the high Swiss-passes, went over rough roads, squeezed through narrow lanes and had comfortable removable seats. (For further information on car rental or guaranteedrepurchase plans in Europe, see your travel agency.)

Shop day by day

In addition to a roof over your head and a means of transportation, you'll need some supplies for cooking light meals. We suggest the following: a small spirit or other type of burner; a set of lightweight pots, preferably nesting, including a small kettle and frying pan; a plastic pail and dishpan, and plastic cups, dinner and soup plates, knives, forks and spoons—all of which can be bought anywhere, but most inexpensively in Germany. Tea drinkers might bring enough tea bags to last the trip, and don't forget a couple of dish towels and a dishcloth.

A small plastic clothesline as well as a dozen or two clothes pins also come in handy. A weekly wash is no problem if you pack dripdry dresses and shirts and nylon underwear.

We did our shopping every day—it's easy to buy small quantities in European stores. Freshly baked, delicious little rolls can be bought everywhere. Butter comes in quarter-pound packages, and you can buy eggs two or three at a time. Water is good for drinking at most camps. You'll want to carry a small supply of sugar and salt.

For the sake of economy and convenience we usually prepared breakfast and a light supper in the camp, eating our main meal in a colorful local restaurant.

For successful camping, then, all you need is a spirit of adventure, a small car and a smaller tent. You will fall in love with a Europe the average tourist rarely glimpses; your acquaintance with the people and the customs of each country will be so intimate, so friendly, you'll return home with a sense of enrichment you could never achieve from conventional travel.



An exclusive preview for Chatelaine readers of a

chapter from the author's latest book

• The summer was lush, the leaves broad and darkly green. Paths were overgrown, grass sprouted up in the gravel of the drive. There was a hushed, humid resignation in the midsummer air. The stream moved darkly, slowly, beneath its little rustic bridge. And there on the bridge sat Adeline, lost in thought. Even on the bridge the unusual growth was noticeable, for a wild grapevine had secured a hold on one of the handrails and, with leaf and tenacious tendril, was pursuing its way to the other side of the stream.

Adeline wound a tendril round her finger like a ring. In her dreamy eyes the green of the crowding foliage of trees and vines cast that hue on their golden brown, so that it would have been difficult, even for those who knew her best, to pronounce what was their color. She was living these days in a strange confusion of thought, at times reliving the experience of her engagement to the Irishman, Fitzturgis, more often dwelling on the proposal made to her by Renny.

She had thought herself to be free of those recollections, so poignant, so capable of shattering her peace, but now they had come back to her. The meeting with Fitzturgis in Ireland, the budding, the blossoming of her first love. The days they had spent together in London, when she was under the guardianship of Finch. The return to Canada. The two years of waiting for Fitzturgis to come out to her. His coming to Jalna. That exciting, disturbing, disappointing time. The scene by the lake when she had discovered him and her cousin Roma bathing together. Her fierce anger at seeing their embrace. If she lived to be a hundred, as her great-grandmother had done, never could she forget the fiery violence of that moment—the moment that had changed everything. She could not recall it even now without a smile of triumph at the discomfiture of the pair in the lake and her hurling stones at them.

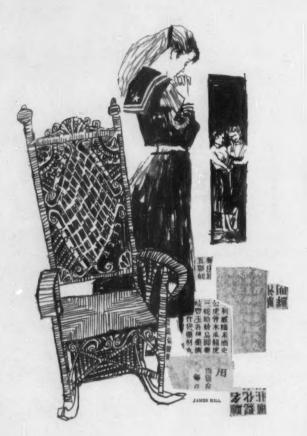
Continued on page 44

MAZO DE LA ROCHE has a unique distinction. She has made famous a fictitious house and the proud devoted family who occupied it. The house, of course, is Jalna; the family, the Whiteoaks.

Set in the Lake Ontario countryside, the same area in which the author spent her early years, her series of books about Jalna has become a world-wide byword for Canadians. The first, Jalna, was published in 1927 and has been translated into fourteen languages, made into a hit play.

Now, in Centenary at Jalna, the fifteenth in the Jalna series, Mazo de la Roche writes with her customary artistry of the events surrounding the hundredth birthday of this noted old house. Renny Whiteoak, son of old Adeline and Philip and the present master of Jalna, sees in his daughter Adeline and his nephew Philip a reincarnation of their grandparents, the first masters of Jalna. In his passion to maintain Jalna and all it stands for, Renny is encouraging Adeline to marry Philip, and so continue Jalna's great tradition.

The time is the present, the centenary celebration is near. In this excerpt, which is chapter eight of the novel (to be published this month by The Macmillan Company of Canada Limited), the two young people mention to each other for the first time the possibility of their marriage.



GIFTS FROM A STRANGER



They would arrive unexpectedly, in strange wrappings from faroff places . . . and each one changed my life

By VIRGINIA B. FEINE

T'S HARD to believe that Tim and I are grown up and have a grown-up Tim, junior, and Miranda; that Tim, junior, has only one more year at McGill and that Miranda starts college next week. I've been packing for Miranda and remembering my own college years and the part Uncle Semper played in them because it was thanks to him and to the strange power of his lonesome love for me that I was ever graduated.

I don't mean he paid my tuition. I doubt if he ever had a year's tuition on hand at any one time in all his life. His strong point was intuition, and it turned out to be more helpful than any combination of parents, deans, chaplains, psychiatrists and an unlimited bank account could have been.

It all started that September day when mother and I were sitting on the porch of the little white house in Port Credit. We were sewing name tapes into my clothes for I was to leave that week for my first year at college.

"The smaller the stitch, the greater the strength," said mother automatically as I snipped another length of MARGARET MACLEAN ROBERTS from the bolt of woven name tapes. I imagined a bolt with all mother's precepts for safety and seemliness woven in a long line: "Break your bread to the size of a small watch"; space; "Sit as though there were no back to your chair; space; "Neither a borrower nor a lender be"; space. And I giggled out loud at the idea.

"He who laughs last . . ." said mother. "You'll see that mine won't rip out in the first wash." And, bless her, they didn't—neither name tapes nor proverbs.

I realize now how lonesome mother's life was and that she must have been feeling sad at

the thought of my leaving, even though it was her own dream for me coming true. I was too young when my father died to have any real memory of him. But mother had talked to me a good deal through those growing-up years and I knew that she loved him greatly. I knew, too, that he had left us the house and that we had a small income which would see us through our plans, which included, and, indeed, often seemed to end with college for me.

And I had known for years that my mother had a brother and that they had been orphaned and separated when she was a baby and he two years old. Old Doctor MacLean and his wife, who had adopted my mother, had tried to trace him, and in later years father and mother had made every effort they could. But all that they ever found out was that the Ames family, who had taken the little boy west with them, was stricken with typhoid and that one or two surviving children had been sent east to "a Home."

I think my mother always thought of her brother as a little child, helpless and lost. When I thought of him it was as a cross between the Mysterious Merchant in Ali Baba and the Distinguished Old Gentleman in Sara Crewe.

None of these descriptions fitted the strange person that turned in at our gate and walked slowly up the path that September afternoon. But had we been able to see beyond the weatherbeaten face, the shabby wrinkled suit and the battered duffel bag, any one of them would have been better than the one word "tramp," which my mother whispered as she rose from her sewing.

"No, Ma'am," said the stranger, "not exactly a tramp." And mother blushed. "I'm here

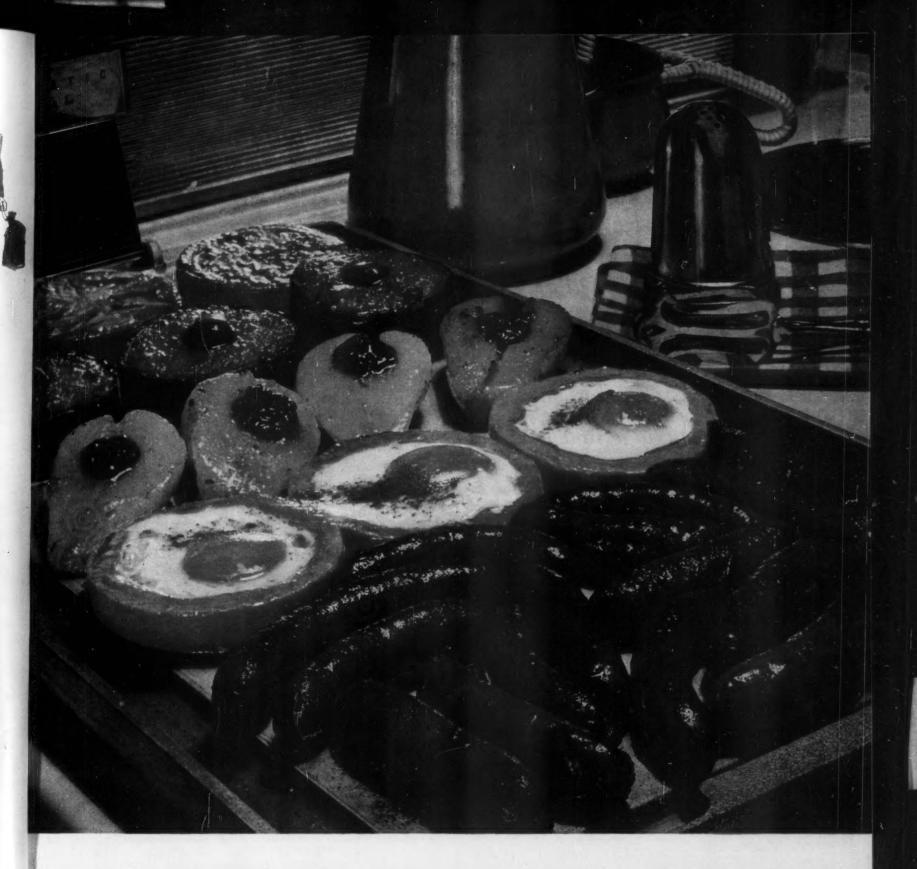
as a brother and an uncle. But just for today, mind you."

And he sat down on the top step, took a worn envelope from his coat pocket and what looked like a cigar box from the duffel bag, and handed them to my mother. She leaned forward. Hope and sorrow and old and new questioning went across her face like the shadows from the leaves that were drifting down from the big old tree in the front yard. She looked at the box first and gave a little gasp as she raised the cover. I looked quickly, too, but there was nothing in it. It was a cigar box, but with old-fashioned chip carving on the top and sides and the words Semper fidelis and some initials burned into the inside of the top.

She pulled tattered-looking papers from the envelope and read them in silence. The stranger did not look at her while she was reading, but at the asters and chrysanthemums in the garden, at the tree-lined road, at his own hands, and now and again at me. I picked up my sewing and made the tiniest stitches of all my life.

I was eighteen years old and had lived all of them in a very small town. It had struck me, as it would have anyone in Port Credit, that this person had arrived on the one-ten freight since the only passenger trains came through in late afternoon and evening. He must have asked the stationmaster the way to our house.

He looked dreadful and I could see as mother could not, from where she sat, an unmistakable pint bottle sticking out of his pocket. I was afraid that Jenny Perrins or Alice Maxwell or, above all, Bradley Vane would go by and know at once that Continued on page 48



SAUSAGES

By Elaine Collett, Director Chatelaine Institute Photo by Peter Croydon

FOR PERFECT SAUSAGES

1 PAN-BROWNED: Set sausages in a lightly greased cold frying pan on medium heat and cook slowly for 15 to 20 minutes, turning now and then until well browned. Pour off the fat as it collects. (Now if only someone would produce a square sausage—that would solve the even-browning problem.)

2 TO KEEP THEM PLUMP, but with less fat, prick with a fork and

20 ways to turn these tasty stand-bys into delicious stand-outs

pour on boiling water. Cover and bring to a boil. Drain and fry slowly until brown.

3 BAKED: A timesaver if you are cooking something else in the oven. Spread sausages in a lightly greased, shallow pan and allow 25 to 30 minutes at 350 degrees F. Turn them halfway through baking.

4 BROILED: Place them on a broiler pan, 5 or 6 inches from the heat and give them 5 minutes each side.

Stand-out recipes begin on page 32

MUST A WIFE DO ALL THE ADJUSTING?

Often yes—if, as a realist, she wants to preserve her marriage and her husband won't or can't change



au! Recket

By VIOLET MUNNS, Director of Casework, Neighborhood Workers' Association, Toronto, as told to JUNE CALLWOOD

THE YOUNG mother who came into the Neighborhood Workers' Family Service Centre two autumns ago was convinced she was insane. A small, fragile-appearing redhead in her midtwenties, she had a look of terror in her eyes. Her father had been treated in a mental hospital for eighteen years, she reported in a tone crowded close to hysteria. Her brother had become mentally ill a few months before. Now she was certain that her own sanity was giving way.

"What is happening?" asked the social worker in a calming, matter-of-fact voice.

The girl said shakily: "I'm always yelling at my son, almost all the time. I can't seem to control myself. If he upsets an ashtray, I get so furious that I shake. I don't touch him, I don't dare touch him, but I say frightful things. Afterward I cry and apologize and hug him. I'm an awful mother; I know I'm damaging my boy. Even my husband tells me I'm crazy."

The distraught woman, Laura Patten was encouraged to consult a psychiatrist a few weeks later. Her husband was also interviewed by the psychiatrist, in order to provide additional information. The results were astonishing. Laura Patten was judged to be remarkably

sane. It was her husband who was in urgent need of psychiatry. The weird adjustment he had made to life had driven his wife to a frenzy which one doctor commented was quite normal under the circumstances.

Even stranger, Laura Patten continues to live with her husband despite the fact that he has changed almost not at all. Today, with a compassionate understanding of his behavior, she has managed to develop a separate rewarding life of her own. What she has constructed with courage and good sense is far from an ideal marriage, but it works.

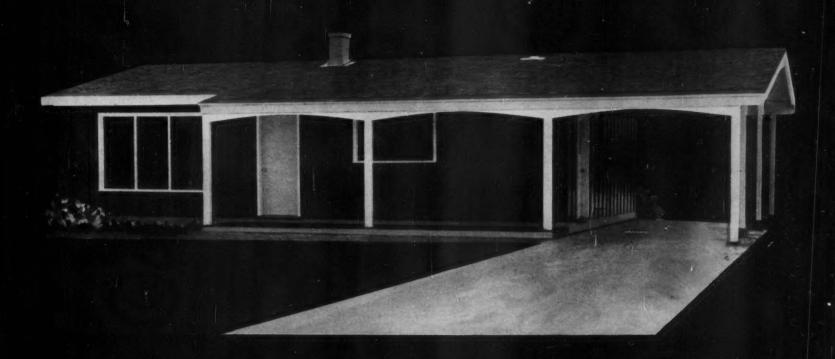
To appreciate the complex enigma that is Joseph Patten, it is necessary to begin with his parents. They came from central Europe, just in time for the Depression. Through the Thirties they were semistarved, ragged and hopeless. They raised their only son with casual cruelty most of the time and his mother beat him unmercifully for such offenses as losing a mitten. The household was filled with bitter wrangling, with no time spared for such luxurious frills as affection.

Early in his life Joe Patten displayed a vaguely recognizable talent for singing. His mother envisioned him, instantly, on a concert stage. It gave her life direction—her shabby existence would be justified by a famous son. She saved like a miser for singing lessons and whipped the boy if he neglected to practice.

Joe Patten grew up with a stone-cold personality. Invisibly but devastatingly, he was crippled. He was incapable of love. He could put no faith in people, but only money. Material success seemed to him the only constant in a ruthless world. Only a weak fool showed gentleness or grief. He would be strong and show nothing, and feel nothing.

He was almost thirty years old, still studying in a hopeless attempt to nourish his feeble ability, when he met Laura. Joe had a Sunday job of soloist at the church she attended. He was attracted to the pretty, perky girl ten years younger than himself. One Sunday evening he asked her for a date. Other men admired her, so obviously she had worth. With his fair handsomeness, they made a striking couple.

Laura was excited by the attention of an older man. He had a solidity that attracted her and an evenness of disposition. Her childhood had been disjointed because mental illness had caused her father to be committed to a hospital when she was small. Her mother managed by keeping house for a widowed uncle who had Continued on page 61



THIS HOUSE COSTS ONLY \$7,000

For Canadians in search of good low-cost housing this \$7,045 Preston, Ont., bungalow was probably the most important house built this year—though neither it nor its plans are for sale at present. If available, it could be financed on a \$3,000 income (payments \$60 a month).

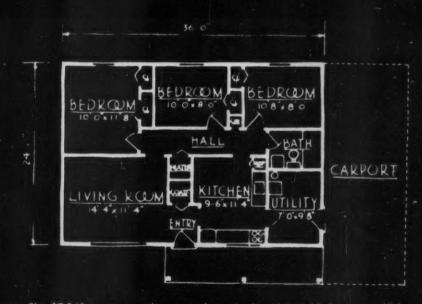
The three-bedroom home is an experiment—built by contractor George Hipel for the Research Committee of the National Builders Association. Its purpose—to prove that sound low-cost housing of good design is possible within a practical building code. Central Mortgage and Housing Corporation co-operated in the project.

The house itself is 864 square feet. It has an oil furnace; the walls and ceilings are plastered; linoleum tile covers bath and kitchen floors. Electric light fixtures are installed and the exterior is painted.

On the special model of this house, pictured above, extras are: carport and asphalt drive, \$365; porch, \$105; interior painting, \$88; four closet doors, \$95; wall tile in tub area, \$36; ribbon windows, \$34.

Cost-cutting features aren't radical but include the extensive use of plywood inside and out—thinner than the standard thicknesses now used. Both builders and plywood manufacturers approved this use of thinner plywood. For instance, floors, instead of being the usual hardwood, are painted. ½-inch plywood. The house exterior is %-inch plywood siding instead of regular lumber. One saving (estimated at \$800) is elimination of a full basement in favor of two-foot-deep crawl space underneath the house to protect against dampness and cold. Another saving (\$50) is a floor-to-ceiling kitchen cupboard (shown as mop closet on plan) replacing hard-to-reach cupboards over counters.

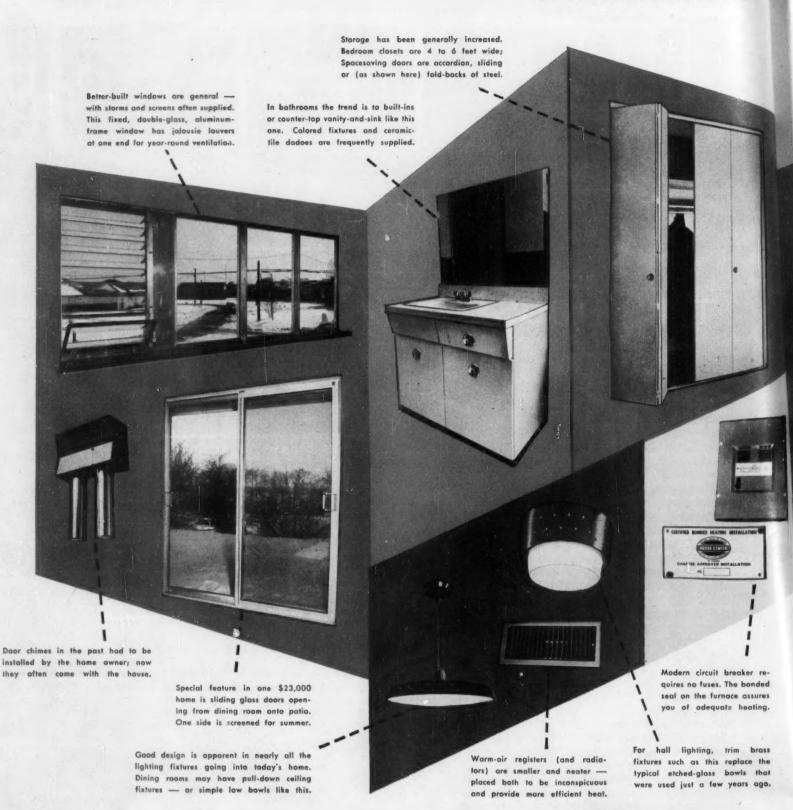
Canadians will soon see a second research house in Dartmouth, N.S. More, we hope, are to come.



The \$7,045 covers complete cost of standard model. Added costs would be water and sewer, \$100; financing, \$125; mortgage insurance, \$140; lot, \$500.

TREND

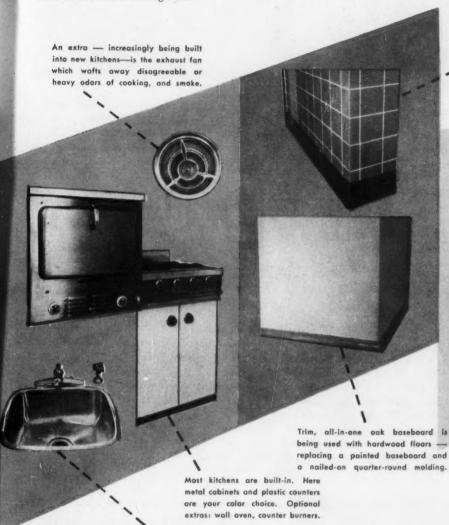
BY DORIS THISTLEWOOD



A few years ago built-in kitchens, pink bathtubs and handsome lighting were "pay-extra" custom features. Today — for alert Canadian buyers — they are part of the medium-priced project house

NEW HOUSES GET A **CUSTOM FLOURISH**

Chatelaine Home Planning Editor



Instead of painted baseboard, tile floors may have a no-scuff, rubber one for easier cleaning.



Nearly all new garages have roll-up steel doors like this one.

Plumbing fixtures are up-dated. This stainless-steel sink has a gear-shift tap and a sink-hose for high-pressure cleansing jobs.

• Today there's a mild revolution in Canadian housing: no longer bedeviled by a postwar shortage that made them glad to take "anything," home buyers are asking for and getting custom extras that a few years ago they had to discover, buy and install themselves. And getting these extras is often a matter of careful shopping rather than straight price.

To learn just what home buyers are being offered, Chatelaine queried leading builders whose houses ranged from \$12,000 to \$23,000. (For news about the still scarce low-cost house, see page 25.)

Here's what they reported: Most of the houses in our price range had adequate wiring (see check list right), essential with our growing use of appliances; larger closets and cupboards with spacesaving sliding or folding doors; some type of built-in kitchen; goodlooking, efficient lighting fixtures; completely

tiled bathroom walls; interior paintingusually in your choice of colors if you state them early enough.

Many houses included (some with the house, some optional) colored bathroom fixtures; a second bathroom or powder room; wall ovens; driveway surfacing; sodding - and even shrubs to get landscaping under way.

A number of builders offered other individual features.

Naturally, not every extra comes with every house being built today; some are available mainly in the upper brackets of our price range. But even when prices were comparable, there was considerable variation in the extras offered-or not offered.

In fact, there's never been a better time in Canada to shop around and compare what you want with what you can get - before you buy your new house.

Whatever house you buy, at whatever price, check for these twelve basic features first:

- 1 Compact floor plan without waste space or awkward areas.
- 2 Adequate wiring (100-ampere service for an all-electric home; 60 minimum if gas appliances are installed).
- 3 Sufficient electrical outlets for good lighting (minimum four in living room).
- 4 Enough storage and cupboard space.
- 5 Woodwork well made, joined accurately.
- 6 Smooth plastering (unless roughcast).
- 7 Tile or linoleum floors smoothly laid.
- 8 Wooden surfaces well sanded and finished.
- 9 Inconspicuous rads or vents.
- 10 Well-placed, good-fitting doors, windows.
- 11 House should be of comparable value to neighbors' - not much higher or lower as this affects resale value.
- 12 Maintenance should be relatively easy. •



teen tempo

Make sure this summer vacation is one you will always remember

BY SUSAN COOPER

Do something different this summer—from canoeing to fine arts

The whole gloriously free summer stretches out (after next month!) in a maze of warm, sunny days - days to DO things with . . .

For instance, consider hosteling. You can take days or weeks, hiking, bicycling, canoeing or riding horseback, exploring any section of the country you want. There's no linked youth hostel chain right across Canada but interesting sections of the country have circuits of hostels which you can find out about by writing or phoning your own local Youth Hostels Association.

You hike or bike from one hostel to the next, exploring as you go. By night you stay at the hostels -- supervised by house parents. It's a wonderful way to meet people from different parts of the country.

The Canadian association sponsors trips such as the two-week one to the Canadian Rockies, July 4 to 20, and one to New England. Cape Cod, Martha's Vineyard, Nantucket, August 16 to 30, or another canoeing in Algonquin Park, Ont., August 2 to 16.

If you want to get out of the madding crowd for the summer you can be useful at YWCA camps and have a good time. They have two quite different types of camp; the day camps in which the campers go home every night (which are usually 10 to 15 miles outside town) and the permanent camps which run from two weeks to two months (usually about 60 miles outside town).

You don't need camping experience if you have some skill, swimming or games or crafts, and what they call leadership potential. Check further with the camp director at the YWCA in your city.

Then there are United Nations seminars, seven of them held across the country, usually on university campuses. About 80 to 150 students from each area (chosen by their schools) attend the week-long seminars, living in residences, having discussions, hearing speakers - and, of course, having parties.

If you haven't heard about it through your UN club, or if you haven't a UN club in your school, it might be worth investigating. The national office at 237 Queen Street, Ottawa, will give you all the information on them.

There's fun in the offing this summer for guides - home and abroad. Guides have been invited to Finland. Belgium, the U.S. and Australia to conferences through the national guide office and with the help of the World Friendship Fund.

At home, there's the Atlantic Adventure-a guide camping trip to the

Maritimes; ten days in P. E. I., three in Newfoundland, two in Halifax and then Quebec City.

Staying around home? See if there are any ballet, art or music camps in your area. These are springing up across the country, usually in lovely rural settings. One of the best-known is the Banff School of Fine Arts, Banff, Alta., to be held this summer from June 23 to September 13.

Don't do the same old things simply because you haven't found out all the wonderful fun offered. It's there. YOU just have to look for it!



They're HIS pockets you know

Are you a pocket stuffer - other people's pockets? "My girl is wonderful but she has one habit that drives me crazy. Whenever we're going to a party she hands me all her make-up to keep in my pockets. It makes my pockets bulge and it's very uncomfortable. I've tried kidding her but she hasn't taken the hint!"

Speak up! Don't suffer silently and be a martyr. Tell her you've set a maximum of two or three things you'll carry for her. Make light of it but be firm. Just tell her you don't like your pockets all bulging out of shape. It probably hasn't occurred to her.

To those always tooting a car horn, "What else did you get for Christmas besides a horn?" Charlotte Bailey, Regina.

Tagged but good. Big chains attach boys' rings round girls' necks when they're going steadyor heavy discs on the chains, girl's name on one side, boy's on the other.

Beverly Andrews, St. John's.

New friends sign here . . .

With an eye ahead to summer's fun and making new friends, fashion a big, wide, straig hanging jacket for the beach, using white duck or unbleached cotton. It must have a pocket for a pen, because the whole purpose of the jacket is to have new friends write their names on it for remembering.

Spring is indubitably the time for flowers. Keep your artificial ones fresh-looking by clipping them with clothes pegs to a belt hanging in your closet.

Got a couple of scarves you never wear?

Make a sack top, a different story coming or going, of two colorful ones. Tack them together at the top, leaving head



room, and then inset two gussets of material (six inches wide) from under the arms to bottom, letting the scarves hang straighter than straight.

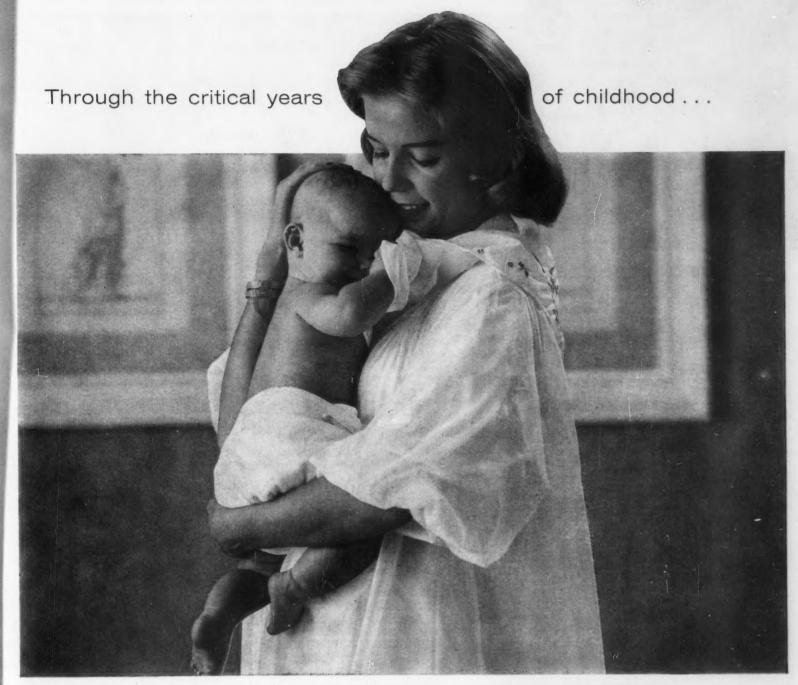
Chatelaine will pay \$5.00 on publication for fads or fashions in your town, new games and dances, personality sketches of teens you know who make news. Send to Susan Cooper, Chatelaine, 481 University Avenue, Toronto 2.



You've got to be in on it to know what teens are talking about: riot squad-teachers and parents; jailhouse rock-a school dance; picnic frumpparty poop. To squelch a bore, "My legs have gone to sleep, mind if I join them?"

Cheryl Mass, Osoyoos, B.C.

When a person is pleased about something it's, "Who discovered uranium on your north forty?"



she'll trust to products IN CANS!

At meal times and bath times . . . through bottle feeding, spoon feeding, and chewing . . . Mother has only to twist a can opener or remove a can lid to obtain the purest, most beneficial, most trustworthy baby products that modern science can devise and modern industry produce.

Baby foods, junior foods, formula milks, corn syrups, baby powders—all are available in cans... the safe, easily-handled, spoil-proof containers made of steel, plated with pure tin for protection.

And when Mother and baby travel, what a blessing she'll find it to take canned, ready-prepared meals with her . . . there's no risk of breakage or spoilage, and no need for refrigeration.

Small wonder that today's mother trusts to products in cans for baby's health, strength, and future well-being.





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THE STEEL COMPANY OF CANADA, LIMITED



MAY - REGAL ORANGE AND LEMON PARFAIT

I package lemon jelly 1 tablespoon grated orange I cup hot water rind I cup cold water 1/4 cup ice-cold water 1/3 cup skim-milk powder 1/4 cup sugar 1/8 teaspoon salt 1 tablespoon lemon juice 1/3 cup orange juice I medium orange

Dissolve gelatine in hot water. Add cold water, sugar, salt, orange juice and rind. Mix well. Chill until thick but not set.

Combine ice-cold water and skim-milk powder in a cold one-quart bowl Beat with chilled beaters until mixture stands in soft peaks. Gradually beat in lemon juice until stiff.

Chatelaine

of the month

MINUTE TIPS for flavor and fun . . .

Spring garnish for the centre of a fruit salad: fill an orange shell with cottage cheese, top with a sliced cumquat and a sprig of fresh mint.

Spread day-old French bread thinly with a mixture of butter and marmalade. Top with finely chopped walnuts and broil till bubbly. Serve with tea.

For a flavor change with your next roast, insert one or two pieces of garlic in the shank end of a leg of lamb before putting it in the oven to roast. Another flavor tip for lamb: spread mint jelly on broiled lamb chops, broil a few seconds longer until jelly is melted.

Baste a broiling or frying chicken with beef broth and thyme for subtle added flavor.

THURSDAY

Did you know that you can buy several bags of coffee at one time and freeze all but your week's supply? Freezing keeps it fresh.

FRIDAY

SATHIRDAY

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DINNER	of the mont	h		IIIOMODAI	IMDAI	SULDIENI
SUNDAY	5 of the mont	TUESDAY	WEDNESDAY	1 Broiled Chicken Legs Crumbed Cauliflower Potato Salad on Lettuce Red Currant Jelly Chocolate Layer Cake	2 Oven-baked Cod Chili Sauce Cream Potatoes Spinach Green Salad Lemon Meringue Pie	Beef Stew with Herb Dumplings Honey-glazed Carrots Rhubarb Crisp
Tomato Juice Shoulder Roast of Lamb Minted Applesauce Fluffy Rice Peas Cherry Cheesecake	5 Cold Sliced Lamb Harvard Beets Baked Potato Crisp Relishes Bread Pudding	6 Pork Chop Casserole Mustard Relish Glazed Sweet Potatoes Green Beans Baked Apples	7 Breaded Fried Liver Onion Rings Baked Beans Broccoli Lemon Sauce Boysenberry Pie	8 Minute Steaks Barbecue Sauce Chived New Potatoes Carrot Coins Ice Cream Gingersnaps	9 Salmon Soufflé Asparagus Home-fried Potatoes Tossed Salad Steamed Rhubarb Cookies	10 Sausage Rolls Curry Sauce Noodles Cabbage Crisp Rye Wafers Apple Pudding
11 Pot Roast of Beef Boiled Onions Roast Potatoes Relishes Strawberry Chiffon Pie	12 Beef and Kidney Pie Parsley Rice Succotash Relishes Banana Tapioca Macaroons	13 Broiled Bacon Chick Peas in Cheese Sauce Tomato Aspic on Lettuce Raisin Squares	14 Individual Meat Loaves Tomato Sauce Spinach Stuffed Potatoes Celery Sticks Quick Chocolate Pudding	15 Stewed Chicken New Potatoes Green Beans Hot Corn Bread Fruit Cup Almond Cookies	16 Baked Fish Sticks Fried Potato Cubes Creamed Asparagus Green Salad Orange Refrigerator Cake	17 Hot Cottage Roll Horse-radish Sauce Carrots Baked Potatoes Cherry Roly-Poly
Tomato Bouillon Cold Ham Mustard Pickle Peas Noodle Casserole Hot Rolls Ice Cream Cookies	19 Broiled Liver Cabbage Rolls Apple and Celery Salad Bran Muffins Rhubarb Pie	20Baked Beef Short Ribs New Potatoes Turnips Assorted Sweet Pickles Bread Sticks Peaches Angel Cake	21 Braised Lamb Riblets Mint Sauce Corn Fluffy Rice Crisp Relishes Baked Caramel Custard	22 Wieners Lima Beans in Tomato Sauce Whipped Potatoes Apricot Upside-down cake	23 Baked Fish Fillets Cucumber Stuffing Egg Sauce Asparagus Pickled Beets Lemon Snow	24 Spaghetti Meat Sauce Tossed Salad Garlic Bread Jellied Fruit Doughnuts
25 Stuffed Pork Shoulder Squash Roast Potatoes Harvard Beets Maple Custard Refrigerator Nut Cookies	26 Curried Pork Casserole Spiced Peaches Green Beans Relishes Assorted Tarts	27 Mixed Grill on Toast (kidney, meat patties, bacon) Spinach Scalloped Potatoes Brownies Lime Sherbet	26 Breaded Veal Cutlets Mushroom Soup Sauce Carrots New Potatoes Spanish Cream with Preserved Raspberries	29 Corned Beef Hash Poached Eggs Wax Beans Cabbage Salad Gingerbread Applesauce	30 Asparagus Soup Tuna Fish Croquettes Potato Chips Tomatoes Creamed Celery Frosted Cupcakes Peaches	Chicken Pies Fried Potatoes Lettuce Salad Chocolate Jelly Roll Whipped Cream

BREAKFASTS and LUNCHES for any day you need them . . .

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST	Fresh Pineapple Slices Poached Eggs Broiled Lamb's Kidneys Sweet Mustard Sauce Toast Honey	Grapefruit Half Oatmeal with Bananas Maple Sugar Protein Bread Coffee Milk Drink	Orange Juice Crisp Corn Flakes Plain Omelet Toast Marmalade Tea Coffee	Stewed Tomatoes Puffed Rice Cereal Broiled Bacon Toast Coffee Milk	Stewed Rhubarb Hot Shredded Wheat French Toast Cherry Jam Coffee Milk	Apple Juice Whole-wheat Flakes Scrambled Eggs Toast Jelly Coffee Cocoa	Orange Sections Corn Meal Pancakes Syrup Broiled Sausages Coffee
LUNCH	Asparagus on Toast Cream Pimento Sauce Lettuce Wedge Mayonnaise Dressing Ice Cream Soda	Minestrone Soup Tomato Aspic and Cottage Cheese Salad Pears Date Squares Tea Coffee	Chicken à la King on Hot Tea Biscuits Cabbage Salad Jelly Assorted Cookies Tea Coffee	French Onion Soup Parmesan Cheese Lettuce Sandwiches on Whole-wheat Bread Fresh Fruit Chelsea Bun	Consommé Tongue Sandwiches Carrot Sticks Butterscotch Pudding Ice Wafers	Fruit Salad Plate (oranges, pears, prunes, apple, grapefruit) Cheddar Cheese Coffeecake	Vegetable Soup Ham Sandwich on Rye Bread Assorted Pickles Butter Tarts Milk

RECIPES and SNACKS for the creative cook . . .

Alternate spiced crab apples and cubes of cooked ham on skewers. Brush with French dressing or apple juice and broil till light brown. Spread canned pear halves with ginger marmalade and bake in a 350degree-F. oven for 15 minutes. Dust with nutmeg and serve warm with cream.

Cover the top of a pork roast with canned apricot halves, half an hour before roast is done. Thicken syrup with cornstarch and serve with meat. Heat 11/2 cups sweetened applesauce and fold in 1 cup quartered marshmallows. Sprinkle with cinnamon and serve hot. Serves 4.

Herb crumb casserole topping: melt 1/3 cup butter or margarine and when hot add 11/2 cups dry bread crumbs, 1/2 teaspoon each marjoram and thyme, and 2 teaspoons finely chopped parsley. Stir until crumbs are golden brown. Use any herbs you like to vary this topping.

For a hearty lunch, add ½ cup grated cheese and one 3-ounce can deviled ham to 6 scrambled eggs. Makes 4 servings.

To bake custard without using an oven, set filled custard cups in water to within half an inch of cup top. Cover. Bring water to a boil and turn heat off. Leave for 10 minutes or until set.





NEEDS NO REFRIGERATION

ALMOND TWISTS

Measure into bowl

VINUXE STYCE STATE

1 cup lukewarm water

Stir in

2 teaspoons granulated sugar

Sprinkle with contents of

2 envelopes Fleischmann's Active Dry Yeast

Let stand 10 minutes, THEN stir well.

Cream

1/3 cup butter or margarine

1/2 cup granulated sugar

11/2 teaspoons salt

Blend in, part at a time

2 well-beaten eggs

Add the yeast mixture and
1 teaspoon vanilla

Stir in

2 cups once-sifted all-purpose flour and beat until smooth and elastic.

Work in an additional

21/4 cups (about) once-sifted all-purpose flour

Turn out on lightly-floured board; knead until smooth and elastic; place in greased bowl. Brush

top of dough with melted shortening. Cover. Let rise in warm place, free from draft, until doubled in bulk—about 1 hour.

Meantime prepare and combine

34 cup finely-crushed cracker crumbs

1/2 cup blanched almonds, finelyground

3/4 cup granulated sugar

1 slightly-beaten egg

2 tablespoons water

 $1\frac{1}{2}$ teaspoons almond extract

Punch down dough. Turn out and halve the dough; set one portion aside to shape later. Roll one portion into a 12-inch square. Spread % of square with half the crumb mixture. Fold plain third of dough over crumb mixture, then fold remaining third over top—making 3 layers of dough and 2 of filling. Cut rectangle into 18 strips. Twist each strip twice; place on greased cookie sheet. Press 2 or 3 blanched almonds into filling of each twist. Brush with melted butter or margarine; sprinkle with sugar. Shape second portion of dough in same manner. Cover. Let rise until doubled in bulk—about 1 hour. Bake in moderate oven, 350°, 20 to 25 mins. Yield: 36 twists.

20 STANDOUT RECIPES FOR SAUSAGES

Continued from page 23

SAUSAGE SUMMER GRILL (pictured on page 23)

potato

Eggs in butternut

Pear haives Tomato haives 1 pound sausages

1. Blanch the pepper rings for 5 minutes in boiling salted water. Drain. Mix 2 cups of sweet potato with 1 egg and 1 tablespoon melted butter. Season with salt, pepper and a dash of nutmeg. Fill the pepper rings evenly and sprinkle both sides with dry bread crumbs.

Set the sausages on a lightly oiled griddle and turn heat to medium. Cook and turn until sausages are lightly browned. Scrape fat and brown bits to the side as they collect.

3. Drop a tablespoon or two of butter on the back part of griddle and when melted add the stuffed green pepper and peeled, ½-inch squash rings. Cook and turn both until squash is tender when tested with a fork.

4. Add pear and tomato halves. Break an egg into each squash ring and sprinkle with paprika. Cover the eggs with a pot lid until set (about 5 or 6 minutes), then uncover. Serve with lettuce wedges dressed with garlic-flavored French dressing.

MIXED GRILL

1/2 pound sausages 4 chicken legs from a broiler or . fryer 2 veal or lamb kidneys 4 slices rindless bacon 4 peach halves sprinkled with brown sugar and cloves French dressing

Slice the kidneys through the centre and wash in salted water. Drain and pat dry. Wrap a bacon slice around each, and secure with a toothpick. Preheat the broiler for 5 minutes. Wipe chicken legs with a damp cloth and season lightly with salt and pepper. Set them on a broiler pan rack and brush well with French dressing or melted butter. Add the sausages. Broil 4 or 5 inches from the heat for 4 minutes. Add the kidneys. and brush with dressing. Broil 6 minutes. Turn the meats over and add the peaches. Continue broiling for about 7 minutes or until chicken is cooked. Serve mixed grill on toast points with panfried potatoes and green beans.

For a change substitute lamb chops or ½-inch slices of pressed meat for chicken legs.

BARBECUED SAUSAGES WITH NOODLES

1 pound sausages
2 tablespoons
sausage dripping
1/2 cup sliced
celery
1/2 cup chopped
onion
3/4 cup ketchup or
chili sauce
2 tablespoons

1/2 teaspoon chili powder 1 tablespoon brown sugar 2 teaspoons prepared mustard 2 teaspoons Worcestershire sauce 1/3 cup water

Brown the sausages slowly for 10 minutes. Remove from the pan. Pour off all but 2 tablespoons drippings. Add celery and onion to the pan and stir and cook 5 minutes. Add remaining ingredients and the sausages. Simmer 18 minutes. Serve over hot buttered noodles that have been tossed lightly with grated Cheddar cheese or Parmesan cheese. Serves 4. Cabbage salad and date bran muffins go well with this dish.

SAUSAGE YORKSHIRE PUDDING

1 pound sausages 1 (10-ounce) can drained pineapple cubes 3/4 cup sifted cake

1/3 teaspoon salt 1/2 teaspoon baking powder 3/4 cup milk 2 eggs

and pastry flour

Preheat the oven to 450 degrees F. Brown
the sausages lightly in a greased skillet
for 10 minutes. Add the drained pineapple cubes. Stir and cook until thoroughly heated. Move the sausages and
pineapple around in the pan so they are
alternated.

Measure the dry ingredients into a bowl and beat in the milk to form a smooth paste. Add the eggs and beat well. Pour the batter over the sausages and pineapple and set the pan in the oven. Bake for 20 minutes. Serve in wedges with creamed onions or creamstyle corn and a green vegetable.

Note: Vary with 1 cup sliced Spanish onion or 1 cup sliced apple wedges in place of the pineapple.

TV RELISH ROLLS

1/2 pound sausage 1 package refrigerator biscuits Sweet mustard pickle or pickle relish Barbecue sauce

Fry sausages on medium heat for 3 or 4 minutes. Drain. Roll out each biscuit into an oval shape on a lightly floured board. Spread with pickle relish and place a sausage in the centre of each. Dampen the edges of the dough and overlap them or pinch together at the top of the sausage. Prick each twice with a fork. Bake on a greased cookie sheet at 425 degrees F. for 10 minutes. Serve with your favorite hot barbecue sauce as a dip.

SAUSAGE LIVER ROLLS ALSATIAN

4 slices liver (1/4 inch thick, about 7 x 3 inches)
1/2 pound sausages
Salt and pepper
Nutmeg

8 slices side bacon 3 tablespoons butter ½ cup sliced onion 1 thin slice garlic ½ bay leaf 1 can chicken and rice soup.**

Cut each slice of liver in half to make 8 pieces. Sprinkle with salt, pepper, nutmeg, and thyme. Roll a raw sausage in each slice then wrap a slice of bacon around the rolls. Secure with toothpicks. Dredge with flour and lightly brown them on all sides in the butter. Remove the toothpicks and add remaining ingredients. Cover the pan and turn heat low. Simmer slowly for 30 minutes. Add a little water or milk, if necessary. Makes 8 rolls. Serve with fluffy mashed potatoes and buttered peas.

SWEDISH SAUSAGE LOAF

1/2 cup chopped onion 2 tablespoons bacon dripping 1 pound sausage meat 2 cups soft bread crumbs

2 eggs

1/4 teaspoon sweet marjoram or savory 1 teaspoon salt 1/2 teaspoon pepper 1 cup grated raw carrot or potato 4 hard-cooked eggs Sweet gherkins Plain pastry

Brown the onion slowly in the dripping. Remove from the heat and stir in bread crumbs, sausage meat, eggs, marjoram, salt, pepper and grated carrot. Mix well and press half the mixture into a pastry-lined loaf pan. Make a depression in the centre and set in the eggs end to end.

Continued on page 34

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Just supply your own words to complete the last line of this rhyme!

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Read these simple Visking "WIENER" Contest Rules!

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The Visking WIENER Contest is open to any Canadian resident except employees of Visking Company, its affiliates, its advertising agency, or their families.

Entries will be judged on the basis of originality and aptness.
All entries become the property of Visking Company, and none will be returned. The judges' decisions are final.

Entries must be postmarked no later than midnight, June 30th, 1958, and received no later than July 10th, 1958.

The winner will be notified by mail. List of winners will be made available by Visking Company.



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Everyone tastes the difference in a dessert you make yourself

MAGIC MOCHA PUDDING

(Self-sauced with Chocolate)

3 ounces (3 squares) unsweetened chocolate

11/2 tbsps. corn starch

2 cups fine granulated sugar

21/2 cups water

11/2 cups once-sifted cake flour

21/2 tsps. Magic Baking Powder

1/2 tsp. soft

2 tsps. powdered instant coffee

6 thsps. butter or margarine

1 egg, well-beaten

1/3 cup milk

1/2 tsp. vanilla

Melt the chocolate in the top of double boiler. Combine the corn starch and $1\frac{1}{2}$ cups of the sugar and stir into melted chocolate. Stir in water. Cook over low direct heat, stirring constantly, until sauce comes to the boil; cover and keep hot over boiling water until needed.

Grease a 6-cup casserole. Preheat oven to 350° (moderate).

Sift flour, Magic Baking Powder, salt and instant coffee together three times. Cream butter or margarine; gradually blend in remaining ½ cup sugar. Add well-beaten egg, part at a time, beating well after each addition. Measure milk and add vanilla. Add flour mixture to creamed mixture about a third at a time, alternating with two additions of milk and vanilla and combining lightly after each addition. Turn batter into prepared casserole. Pour 2 cups of hot chocolate sauce over batter. (Keep remaining sauce over hot water to serve with pudding.) Bake pudding in preheated oven about 50 minutes. Pass remaining hot sauce.

Magic costs less than 1¢ per average baking

Continued from page 32

Line up two rows of gherkins on either side of the eggs. Cover with remaining sausage and spread evenly. Bake at 350 degrees F. for 45 to 50 minutes. Serve hot or chill and serve on a platter. Garnish the top with tomato and cucumber slices overlapping, and parsley and olives around the base. Serve in slices with potato or macaroni salad, lettuce wedges and blue-cheese dressing.

LIMA SAUSAGE CASSEROLE

1 pound sausages
1 (20-ounce) can
lima beans
2 tablespoons butter
1/4 cup diced green
pepper
1 slice onion,
chopped
2 diced fresh

Pinch sweet basil or garlic powder 1/2 teaspoon salt 1 can cream of mushroom soup 1 tablespoon cornstarch 1 cup bean juice and milk, mixed 1/2 cup buttered bread crumbs

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Drain the Lima beans and save the juice. Add milk to the juice to make 1 cup. Sauté green pepper, onion, tomatoes in the butter until tender. Add the sweet basil, salt and soup, then the cornstarch mixed with the milk and bean juice. Stir until thick. Add the Lima beans. Turn into a greased baking dish and sprinkle with buttered crumbs. Bake at 375 degrees F. for 25 minutes, until top is lightly browned and bubbly.

Bake or pan-fry the sausages while casserole is cooking. Serve with buttered spinach and apple jelly. Serves 4

BATTER-FRIED SAUSAGE BITES

1/2 pound sausages 1/2 cup sifted flour 1/3 cup stale beer OR milk

1 egg 1 teaspoon onion juice Deep fat for frying

Cook sausages in boiling water for 2 minutes, drain and dry. Cut in 1-inch pieces. Make a smooth batter of the flour, beer, egg and onion juice. Dip each sausage piece in the batter and deep-fry in hot fat, 365 degrees F. for 3 or 4 minutes or until brown and puffy. Drain on absorbent paper. Makes 2 dozen. Serve with a bowl of Hot Sauce for dipping.

Note: Cocktail sausages may be used.

Hot Sauce

Combine ½ cup ketchup, 2 tablespoons lemon juice, 1 tablespoon drained horseradish, ½ teaspoon dry mustard, 1 tablespoon onion juice, ¼ teaspoon celery seed and ¼ cup tomato juice. Shake well and let chill for an hour or two before serving.

SPRING SATURDAY SUPPER

1 pound sausages 2 pounds fresh asparagus 2 tablespoons butter 2 cups mediumthick seasoned 1/4 cup sliced stuffed olives 1 tablespoon French dressing 4 hard-cooked eggs Noodle baskets OR

Make cream sauce and add olives, French dressing and sliced hard-cooked eggs Keep hot. Cook asparagus in one inch boiling, salted water until tender, about 12 to 15 minutes. Drain, add butter and set on the lowest heat to keep hot. Panfry or broil sausages until well browned. Spoon creamed egg mixture into noodle baskets or on toast points. Serve with asparagus and crispy sausages. Serves 4 to 5.

Noodle Baskets

Cook 2 cups fine dry noodles in boiling salted water until tender. Drain, but do not wash. Pack into small greased ring molds. Chill until firm. Turn out and deep-fry in hot fat heated to 365 degrees F. for 2 or 3 minutes. You can make these ahead for any creamed dishes and reheat in the oven before serving.

SAUSAGE-STUFFED BEEF ROLLS

1/2 pound sausages 3/4 pound hamburg 3/4 cup crushed cereal flakes 2 tablespoons grated onion 3/4 teaspoon salt

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1 teaspoon Worcestershire sauce 1 tablespoon prepared mustard 1 egg 1/4 cup milk or tomato juice

Prick the sausages and pan-fry until brown (about 10 minutes). Mix remaining ingredients together. Set the mixture on a board sprinkled with more crushed cereal flakes. With dampened fingers or wet rolling pin, press out into a rectangle 10 x 5 inches. Cut into 8 squares. Set a sausage on each and overlap the edges. Roll slightly. Dip each in bacon dripping mixed with a little lemon juice. Broil quickly 4 to 5 inches from the heat allowing 6 minutes on each side. Makes 8 rolls. These are tasty with spaghetti in tomato sauce, baked beans, or macaroni and cheese

ORANGE SWEET POTATOES WITH SAUSAGES

1 pound sausages 2 (20-ounce) cans sweet potatoes, drained 1/2 teaspoon salt

2 tablespoons butter 1/4 cup liquid honey 1 cup orange juice

1/2 teaspoon salt 2 oranges, peeled and thinly sliced

Lightly brown the sausages. Spread the drained sweet potatoes in the bottom of a greased utility dish. Slice any that are not uniform in thickness. Sprinkle with salt and cover with the orange slices. Melt the butter and honey together and add the orange juice. Pour this over the top. Bake in a preheated oven of 375 degrees F. for 20 minutes. Turn the potatoes and orange slices. Set sausages on top and return to the oven. Continue baking 15 minutes. Serve with creamed Brussels sprouts or broccoli and Hollandaise sauce. Serves 5 or 6.

SAUSAGE MACARONI BAKE

1 pound sausages 1/2 cup grated Cheddar cheese 1 cup dry bread crumbs or cracker crumbs

2 (15-ounce) cans macaroni and cheese 1/4 cup diced pimento 1/4 teaspoon salt 1/4 cup chopped onion 3 sliced fresh tomotoes

Brown the sausages about 10 minutes. Mix cheese, crumbs and butter together. Spread half the mixture in a baking dish. Add the macaroni and cheese mixed with the pimento, onion and salt. Cover with tomato slices, then remaining crumbs. Set partially cooked sausages on top and bake for 30 minutes at 375 degrees F. or until well browned and bubbly. Serves 4 or 5 generously.

CORN AND MUSHROOM SCRAMBLE

CORN AND MU
1 pound sausages
3 tablespoons butter
2 tablespoons
chopped onion
1/4 pound fresh
mushrooms OR
1 110-ounce) can
drained mushrooms

1 (10-ounce) can Mexican-style corn, drained 6 eggs, slightly beaten 1/4 cup evaporated milk 1/2 teaspoon salt 1/5 teaspoon

Melt the butter and sauté onion and mushrooms slowly until tender. Mix the corn, eggs, milk, salt and pepper together and pour over the vegetables. Lift and gently stir mixture until set, but moist. Sprinkle with chopped parsley and serve with baked or broiled sausages and a tomato-aspic salad. Enough for 4 or 5.

Continued on page 36

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Continued from page 35

SAUSAGES AND BAKED EGGS

3/4 pound sausages
4 large green
pepper OR Spanish
onion rings, 1/2
inch thick
4 medium eggs

4 tablespoons tomato sauce or condensed tomato soup 4 tablespoons mild grated Cheddar cheese (optional)

Brown the sausages on medium heat in a large lightly greased frying pan. Push them to one side. Add the pepper rings and cook for 3 minutes. Turn them over and carefully break an egg into each. Spoon a little of the tomato sauce over the egg white in each ring. Sprinkle the tops with cheese. Cover the pan. Turn heat low and cook until eggs are set, about 8 minutes. Serve with cooked asparagus tips and Hollandaise sauce. Four servings.

CORN MEAL ONION RING

1 pound sausages
2 tablespoons butter
or margarine
4 or 5 sliced onions
1 ½ cups biscuit mix
½ cup yellow corn
meal
1 cup sour milk

1/2 teaspoon baking soda 1 (8-ounce) jar yellow cheese spread 1/2 cup milk 1/4 cup diced

pimento (optional)

Sauté the onions in the butter until light golden. Spread evenly in the bottom of a greased 10-inch tube pan. Measure the biscuit mix and corn meal into a bowl. Stir in the sour milk and soda. Pour this batter over the onions and bake at 400 degrees F. for 20 minutes.

Heat the cheese in the top of a double boiler with the milk. Str once or twice until smooth. Add the pimento and keep hot.

Fry the sausages in the same pan you used to sauté onions. Turn the ring out on a hot platter and fill centre with hot peas. Serve the ring in wedges with the cheese sauce, and sliced tomatoes or salad for color. Serves 6.

Corn Meal Soup Bake

Combine a 20-ounce can drained, mixed vegetables with 1 can cream of mushroom soup. Pour into a casserole. Cover with the corn-meal biscuit batter. Sprinkle with ¾ cup grated cheese and bake, Serve with pan-fried sausages.

SAUSAGE SAUERKRAUT CASSEROLE

12 sausages
(3/4 pound)
3 cups mashed,
cooked potatoes
1/3 cup milk
3 tablespoons butter
1/4 teaspoon salt

1 (16-ounce) can saverkraut 1 cup thinly sliced Spanish onion 2/3 cup shredded process or Canadian Cheddar cheese

Whip potatoes, milk, butter and salt until light. Drain sauerkraut, rinse with cold water. Drain again. Grease a 1½-quart casserole. Spread 1 cup of the potato in the bottom. Sprinkle with half the cheese. Cover with half the sauerkraut then with half the onions. Repeat layers ending with whipped potato.

Prick sausages and pour boiling water over them. Bring to a boil and drain. Arrange like the spokes of a wheel on the top of the potato. Bake at 400 degrees F. for 15 minutes. Turn the sausages over and continue baking for another 20 minutes. Serve with tossed salad and applesauce. Serves 4.

BUFFET RIGATONI

1 pound sausage meat 8 ounces rigatoni 2 tablespoons milk ½ cup dry bread crumbs ½ cup chopped onion

1/2 crushed clove garlic 1 bay leaf 2 (71/2-ounce) cans tomato sauce 1 cup water 1/2 cup Mozarello or Parmesan cheese

Partially cook the rigatoni in plenty of salted water for 12 minutes. Drain. Pour cold water over it and drain again. Mix the sausage meat, milk and bread crumbs together and stuff each rigatoni. (We used a cake decorator and a plain tip with ¼-inch opening.) Pack meat in well. Place in a casserole.

Mix the onions, garlic, bay leaf, tomato sauce and water together. Pour over the rigatoni. Cover and bake for 20 minutes at 350 degrees F Uncover, sprinkle with the cheese and bake another 15 minutes, or until rigatoni is tender. (OR simmer the stuffed rigatoni in the sauce on top of the stove, allowing about 20 minutes.)

Serve with Caesar salad and crusty caraway bread. This dish serves 5 or 6, is a little fiddly to make, but worth it

Note: Try it with peppy hot Italian sausage too.

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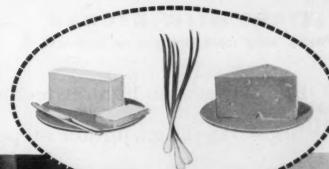
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Quick



Spinach takes on a fresh new taste with tangy lemon juice. Melt Margene Margarine, add lemon juice to taste.



Monfolk will enjoy steaks and hamburgers more if dotted with Margene Margarine, sprinkled with garlic salt, then broiled.



Three savoury spreads to add life to your party buffet! They fix in minutes—
just begin each one with ¼ lb. Margene Margarine and add: blue dish—mix in
2 tablespoons chopped ripe olives and ½ cup grated cheddar cheese; green dish—
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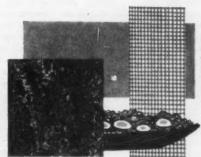
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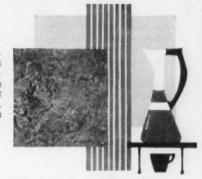
MARBOLEUM TURQUOISE M99



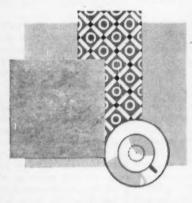
Turquoise is the colour of a placid sea...a pleasant summer dream...a birthday ring. Turquoise Marboleum here mingles in memorable harmony with a pale but most competent chartreuse ...drapes of irrepressibly gay gingham.

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free illustrated guides on linoleum colour selection, installation and maintenance — write: Home Planning Dept., Dominion Oileloth & Linoleum Co. Ltd., 2200 St. Catherine St. E., Montreal.

GARDEN WITH CHATELAINE



Treats to pick and eat

You haven't tasted strawberries, raspberries or asparagus until you've had them fresh from your own garden. Here's how to start them

By HELEN O'REILLY

HAVE YOU ever tried to explain why you like gardening? If so, you may be glad to know that gardener after gardener through the centuries has tried to do so, too, producing reasons from, "The Soul is elevated to unlimited Heights," down to "if a man wants an Appetite to his Victuals." They all come to this: gardeners like gardening because it makes them happy, i.e., because they like it. I have this on the authority of Nan Fairbrother in her chatty history of gardening, Men and Gardens.

The most delightful defense of the pastime that she quotes is that of the seventeenth - century statesman and author, Sir William Temple: "If we believe the Scripture, we must allow that God Almighty esteemed the life of a man in a garden the happiest He could give him, or else He would not have placed Adam in that of Eden."

The homespun reason for gardening that I am giving here is that of victuals. Not that I imagine anyone will "want an Appetite" for asparagus, strawberries or raspberries, but I want to make the point that these delectables taste superbly different when eaten freshly culled from the garden.

Whether or not this marvelous gain in flavor is worth the requisite time, space and trouble is something you alone can decide. I can only say that in Hurricane Hazel's floods my strawberry plants were washed away; in the scramble to recover from all the damage I let my raspberry patch go to weeds, and now I am going to start those berry patches all over again. My asparagus, on the other hand, must have lapped up the floodwaters, for the next spring its stalks came up as early as ever and they were just as fat and luscious.

This experience seems to bear out the story that asparagus is a kind of seaweed and that is why salt can be spread on an asparagus bed to kill the weeds without harming the asparagus. Apparently this seaweed theory is not widespread because one expert remarks that "the use of common salt on asparagus is traditional" but that the plants get enough sodium and chlorine from a complete fertilizer; he imagines, evidently, that the poor old gardeners think they are improving the asparagus whereas they are only cannily saving themselves the chore of hoeing. In proof, I have used one of the new herbicides instead of salt for the last few seasons and the asparagus is as delicious as ever.

My indestructible asparagus is called Mary Washington but I see that a new strain has been developed from it at the government's experimental station at Vineland, Ont., which sounds well worth trying. It is called Viking. Because asparagus is a slow starter, you will probably want plants rather than seeds; you will be offered one-year or two-year plants and it is important to know which you are



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getting because you will spoil your plants if you cut them too young.

If you put in year-old plants do not cut the asparagus the next year at all, but if you get two-year plants you may cut for about two weeks the next year and then let them grow to fern and so gather strength. The year after, cut for perhaps four weeks and after that, cut to your heart's content.

A good guide is the height to which your asparagus grows. If it is three feet the first summer, cut it a bare three weeks the next spring and when it reaches six to seven feet, you may cut for five weeks the following season. After that, cut until July when the spears begin to get tough.

I think it is this small finickiness at the beginning that makes gardeners believe that asparagus is "difficult." Actually, it is one of the toughest perennials it has been my good fortune to meet, and the tenderest to eat! My method of planting is to dig a trench at least ten inches deep, put in a good layer of manure or topsoil mixed with fertilizer, cover this with more topsoil and space out the plants ten inches apart, spreading their roots out comfortably and covering them with yet more topsoil. As the shoots grow, fill in around them with soil (as with sweet peas) and by the end of summer the trench is leveled off.

In the fall when the feathery fern has turned brown, I cut down the stalks and mulch the whole bed with manure or compost. The next spring this is cultivated into the bed, but gingerly as asparagus is shallow rooted. If you find you haven't time to cut down the fern in the autumn, cut it in the early spring.

Strawberries in the sun

Next on the menu come strawberries, and if you have ever eaten sun-warmed strawberries hand over fist from the spreading plants you know that these gems are worth any amount of toil, too. Here again, strawberries are a long-term project. You must not let June-bearing strawberries produce fruit the first year (pinch off the blossoms), or let everbearing kinds produce berries before their first autumn. As to varieties, the ideal is to have some June-bearing or one-crop plants and a greater number of everbearers which will give you a fair crop in June and smaller lots of fruit all during the summer. My favorite June-bearing ones are the deep red Fairfax strawberries but I yearn to try a new kind called Sparkle which they say is wonderful for freezing. For my everbearers, I shall stick to Red Rich because even its late fall berries are sweet.

May is the time to plot your strawberry patch-you will want to pop in your plants as soon as the soil warms up to give them the benefit of the longest possible growing season. Choose an open, sunny spot in your border or vegetable garden, dig in a good application of manure or peat moss, and set your plants a foot apart with the crown exactly level with the surface of the soil; that is, the roots spread naturally and the leaf stalks rising from the ground, not too deep, and not too shallow. Probably the spring soil will be moist but if it is dry, pour a good pint of water around each little plant so that soil and roots may make contact, and press firmly in place.

Frankly, weeds are a problem in a strawberry patch. (Where are they not?) Here again I sprinkle one of the new herbicides which destroys germinating weed seeds. The other defense is mulch-

ing: if you can get straw you will be supremely lucky, but sawdust will serve very well and so will peat moss. These mulches smother the weeds and also keep berries from being splashed with mud.

Another problem is the way strawberries produce runners, and here the answer is firmness. Just chop them off and turn them under except, of course, when you want new plants and then you simply let the runners take root, detach them from their parents, and plant them out. Watering is done best with a "soaker" or porous hose but you can saturate the bed by removing the nozzle from your hose and letting the water seep over the ground, moving the hose occasionally of course.

Cover your strawberry plants for the winter with whatever mulch you have luck in getting and they will come through bravely, giving you another crop next summer. But I must break it to you gently that the best way to grow strawberries is to set out a new bed each year. In fact the perfect system is to have two patches, one you are picking from and one you plant out to bear next year.

Easier than weeding

This is not as discouraging as it sounds because your own plants will provide the new shoots or runners in abundance and it is actually much easier to turn over your old strawberry bed than to weed it! And, by the way, you may be sharing your beauties with the birds and the only answer to that problem is strips of cheesecloth or net anchored over your patch. Dismayed? Wait until you taste those berries.

The same goes for raspberries-once you have your own patch and your own favorite varieties, you'll enjoy raspberries as never before. Early spring is the time to set out raspberry canes and here again I suggest you have two kinds-a regular July-bearing variety, such as Latham, and the so-called everbearing raspberries which produce two crops, one in late June and the other from September until frost. I plant Indian Summer everbearers, but your nurseryman may have a better suggestion for your particular locality. Planting should be done as soon as the earth can be worked and, although it is said that they thrive in light shade, my raspberries set square in the sun were doing wonderfully when Hurricane Hazel got them! Put them in three feet apart and, if you have room for several rows, remember that you will want to get between them - six feet is not too much

Pruning is the essential care of raspberries, although mulching is a help here too in keeping down weeds. Raspberries are actually biennials — they grow one year, bear fruit the second year and die, and are replaced by the oncoming canes each season. In pruning the gardener removes the canes that have borne fruit, keeps the number of new canes down to five or six by cutting out the weaker ones and makes the bush send out fruit-bearing side branches by cutting off the tops of the new canes in the spring. Suckers, which grow from the roots, must be pulled out, not cut.

In pruning everbearing raspberries there is a vital point to watch when you prune after the second or fall crop. This is borne only on the tops of the canes and only these tops should be cut off since the next spring's berries will appear on the lower part of those same branches.

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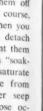


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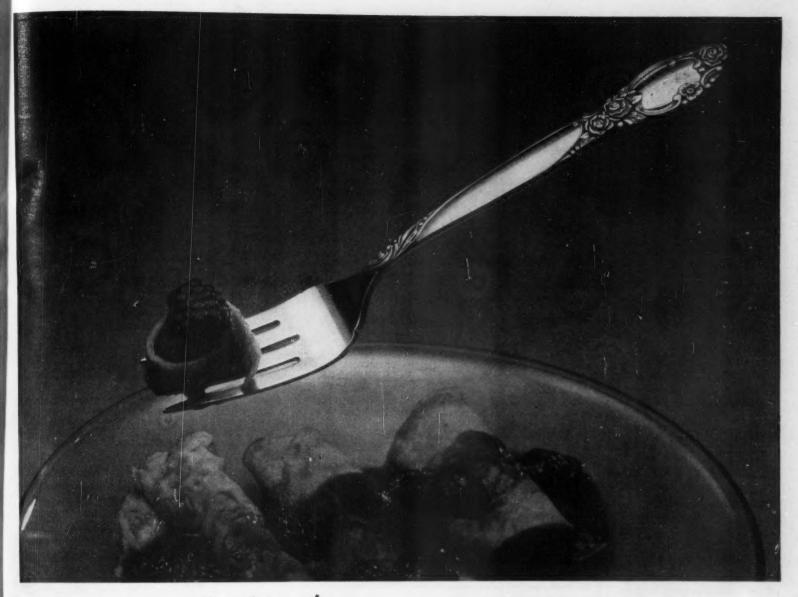


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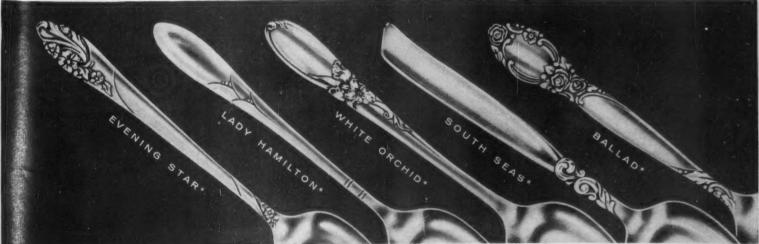
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CENTENARY AT JALNA

Continued from page 21

Bit by bit she had put that time out of her mind. It lay discarded like a tornup illustration out of a book. But, now and again, she would take out the scraps, piece them together and form again that haunting picture. Renny, understanding her all too well, had given her a new picture to dwell on—the picture of Philip and herself as master and mistress, of Jalna. Always it glowed, at the back of her mind, as though illumined by a secret light. Then again she would see the two of them, framed as were the portraits of their great-grandparents in the dining room, in ornate gold frames.

Love? What matter if they were not "in love"? Once she had known what it was to have her life transfigured by love —broadened into a new spaciousness, yet strangely narrowed to the passionate employment of her powers upon one individual. She felt that she had discovered all there was to know of such an entanglement. She wanted no further experience of that sort. Once was enough.

Often she had pictured her future—free as the wind that blew among the trees across the fields of Jalna. She would belong to no one but herself—and the family. But Philip was part of the family. If they two . . . but she could not bring herself to give words to the picture that was now so insistently in her mind, the picture which Renny had made for her. Herself and Philip, gilt framed, beautiful, and silent, just gazing out upon a placid world.

This world, she knew, was in a troubled, uneasy state. Often she heard her mother and Archer discussing it, sometimes heatedly, and felt uncomfortable and wished they wouldn't. Philip and she could live in a world they would make for themselves. There would be no love in it. Just comradeship and love for the countryside. She amused herself by playing with these thoughts, never bringing them too close, always keeping Philip safe within his gilt frame.

But now, as she sat on the bridge, the live Philip came down the path, whistling as he came, like the boy he was. He did not see her till he was close upon her, then he stopped short and the whistle died on his pouting lips. He stood looking down at her, mildly surprised.

"Oh, hullo," he said.

She also said, "Hullo." Then they regarded each other irresolutely, as though they had sooner not have met and now would make the encounter as brief as possible.

The stream dominated the scene. It came out of the shadow of the trees and flowed, bronze and golden, into the sunlight that surrounded the rustic bridge. In the pool beneath, minnows darted above the yellow sand or hid themselves in the watercress, their noses safe in the dimness, only their flirting tails visible. A dragonfly in glittering armor hovered above the pool, and at its edge there were massed vellow marsh marigolds. All was in miniature. Indeed, if the pair on the bridge had suddenly descended into the pool, they would have disturbed it as two giants. Yet the time had been when as infants they had gazed, from the safety of grown-up arms, in wonder at its depth. Now, after the interchange of a swift glance, their attention was focused

"Pretty, isn't it?" said Philip.

"Yes, isn't it?" she agreed, and on that subject they had nothing more to say.

But the stream made fluent conversation for them, with gurgling vowel sounds and hissing consonants against the reeds. The dragonfly had recklessly touched the water. His wings were wet and he might, like many another aircraft, have met his end, had not Philip scrambled down to the brink and rescued him.

"Pretty."

"Thanks," Adeline said tersely, but with a warm look.

"Why thanks?" said Philip. "He wasn't yours."

"I feel as though all wild things are," she said. "Especially those that fly."

"Stinging insects?" he asked with a teasing look.

"Every one of them," she said, "unless in the act of stinging."

"There's no use," he said, "in being too softhearted."
"Why did you save the dragonfly?"

she demanded.

"I'd as lief drown it," he said.

"Naughty boy." She gave him a suddenly coy look and he scrambled back onto the bridge and sat down beside her. She glanced down at his strong brown hand lying on the rough boards of the bridge and withdrew her own hand a little distance from it.

That seemed to him a dismissal and he said, "Well, I guess I'll be going." He gathered up the last notes of the song he

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Please order from Mrs. Ivy Clark, Chatelaine Needlecraft Department, 481 University Avenue, Toronto had been whistling, repeated them, then continued in a remarkably sweet series of variations. Like a male singing bird, he appeared to be showing off his accomplishments to the female.

"Pretty," she remarked. "I wish I could whistle."

"Try."

She gave out one long clear note.

"Good," he said encouragingly. "Go on."

She made an attempt but her lips refused to be pursed. They parted in a smile and she said, "I can't. There's no use in trying." He did not again urge her.

They sat in a dreamy silence, the dark green of the summer leaves casting a shadow on them. But there was nothing of youthful romance in the heart of either; there was instead an image planted by Renny Whiteoak which pleased their fancy, gave them an almost ennobling sense of security. There was no need for speech—no need, except to say the few words that would take them out of the gilt frames now enshrining them and transform them into flesh and blood.

In spite of herself Adeline could not keep from uttering these. She wanted things to drift on as they were, but her lips, that had been unable to constrain themselves to whistle, now had no power to restrain those words.

"There's one thing we could do-both of us," she said, "if we wanted."

He kept his eyes averted but asked, "What could we do?"

"We could get married."

"Yes," he said, under his breath. "We could."

"If we wanted."

"Certainly. If we wanted."

Now her eyes looked straight into his. "What about you?" she asked. "Do you want to?"

His face was suffused by color, while she looked remarkably cool.

"Yes," he mumbled, gazing down into the stream.

"Really?" she asked, with a scornful look for his mumbling. He could not speak but nodded violently.

"Very well," she heard herself say, "let's."

"When?" he got out.

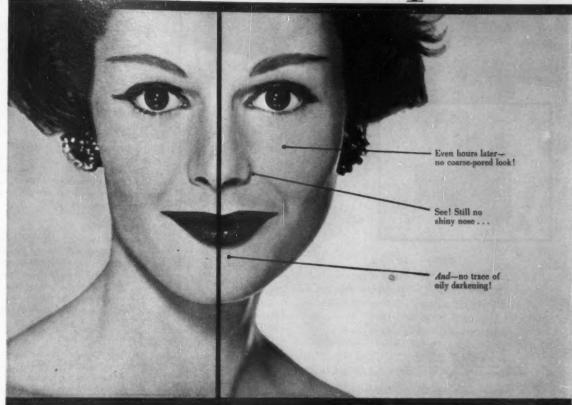
"Next year — for the centenary, of course."

There followed a silence, empty rather than pregnant. Yet Adeline was not disappointed by this emptiness. It was as though a burden had been lifted from her and in its place this empty buoyancy.

"Shall we go and tell—?" "Daddy" she had been about to say, but instead she said, "everybody."

As though electrified by the prospect of activity, Philip, in one agile movement, was on his feet. He took her hand and for a moment they stood linked: Then they darted from the bridge and up the steep to the lawn above. Facing the lawn rose the house richly clothed in its mantle of Virginia creeper. So dense was the growth of the vine that the principal upstairs windows were half-overhung by it, giving the effect of eyes half-hidden by a wink. The house seemed to be saying, "Well, in my time I have seen a number of affianced couples, of brides — and grooms-to-be but—this engagement beats all."

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Helps You Clean House

Raccoons in cottage garbage

If you are planning to take a plastic garbage container to the cottage this month be sure to keep it indoors or protect it outdoors in a covered wooden box. Skunks, raccoons and other animals have been known to chew through the plastic.

Wax with a sock

A heavy woolen sock makes a good applicator for paste wax. Choose an old sock without holes in the toe. Fill the toe with wax and rub it over the floor lightly. Very little pressure is needed for a smooth even job. Just the right amount of wax will squeeze out through the mesh of the sock.

Homemade floor polisher

If you haven't a floor polisher to buff up a freshly waxed floor, there's no need to polish by hand. Make an emergency polisher with a heavy soft cloth, a brick and a regular floor-mop handle. Wrap the brick snugly in the cloth and fold ends neatly over the top. Slip the ends of the folded cloth through the clamp of the mop handle.

Won't chip plaster

To reduce chipping of plaster when installing a picture hook, stick a patch of adhesive tape on the wall then drive the nail through the tape at a 75-degree angle instead of the regular picture-hook angle of 60 degrees.

Oil your electric mixer

An electric mixer needs regular oiling (about once a month, depending on how much you use it). Use a medicine dropper and place one drop of oil in each oiling hole provided. Don't squirt oil from a can because too much is as bad as too

Unstarch that iron

To remove starch film from the sole plate of an electric iron, glide the warm iron over heavy waxed paper.

Tips for painters

1. Glue your paint can to a paper or foil plate instead of setting it on newspapers. The plate will catch all drips and can be quickly moved on to another area.

2 Hammer a large-headed tack into a paintbrush handle just above the metal band. Hang the brush on this tack inside the lip of the can and the handle won't slip into the paint when you pause on the job.

3 To prevent scum from forming on the top of a partly used can of oil-base paint, carefully pour a thin coat of turpentine over the paint. When ready to paint again, stir the turpentine in as a

Rust-free garden tools

To clean off moist soil from gardening tools and also keep them rust-free, dip them in a pail of dry sand to which a little lubricating oil has been added.

Hang them on a rake

The broken-off head of a rake makes a good hanger for small gardening tools. Staple the rake head to a wall with two overlapping nails and hang hand weeders, bulb dibbers, shears and trowels between

Protect outdoor furniture

Coat canvas awnings, garden umbrellas and canvas chairs with canvas paint before you put them outdoors to prevent sun rot and mildew. This special coating will also make the canvas water-repellent.

New unfinished wicker, rattan and reed furniture should have a protective finish before it is placed outdoors. A stain may be used first and allowed to dry thoroughly, then paint or spray-paint with two coats of spar varnish. This will give a durable transparent coating.

For cleaner hot water

A water heater will last longer and give clearer hot water if the sediment at the bottom of the tank is drained off regularly. Once a month, run off a gallon or two of water from the bottom into a pail. In a very hard water area, run water off twice a month.

Tidier clotheslines

1. Separate the wash in the laundry basket, keeping sheets together, shirts together and so on. Pegging on the line will be easier and faster.

2. Wipe the line first with a damp cloth. If a wire line is rusted, wipe with a cloth dipped in kerosene then with a damp clean cloth.

3. Avoid hanging pieces by the corners only. They can be pulled out of shape and may fray or break with the weight.

4. Hang men's shirts and women's blouses by the bottom, never the shoulders, folding four inches over the line and pinning at either end.

5. Fold sheets and tablecloths hem to hem and turn about 6 inches of the hem ends over the line. Use four clothes pegs, two in the centre and one at each end.

6. Hang whites in the sun and colored fabrics in the shade or indoors.

7. Spring and summer dresses should be hung on rust-proof hangers and preferably dried indoors.

8. If you remove clothes while still damp you won't have to sprinkle them. Smooth and fold them carefully to make ironing easier.

Cover-up for commuting from hotel to beach

2528: This thigh-length, sleeveless beach coat . . . is both smart denim, linen, cotton knit, cotton drill-even cotton corduroy-in a

and simple to make. Wear it now over your swimsuits and shorts— bright color: red, orange, sea blue, green (with or without a and use the big patch pockets for sea shells and sunglasses. Choose contrasting edge) or in awning stripes. Sizes 11 to 18, 50 cents.

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GIFTS FROM A STRANGER

Continued from page 22

this odd lot was a relative. As we used to say in Port Credit, "I could have died."

Somehow or other, though, when I saw my mother sitting as though there were no back to her chair, I pulled myself together. And when mother said weakly, "Margaret, dear, this is your Uncle John, whose name now seems to be Semper, Semper Jones," I smiled. Then because I wanted to be kind, wanted to help them both, I blurted out the sentence that meant summer and fall hospitality in Port Credit, "Can I get you something cool to drink?"

That it also meant lemonade or sarsaparilla, Uncle Semper did not know.

He beamed. "Ma'am," he said to mother, "my quest has been to find my sister and to see how she fared in the world. And looking at you I'm satisfied. I had hoped to find a young one to feel tied to, somehow. But to find a niece as spruce as this one whose first sentence to me is 'Can I get you a drink?' Ma'am, it fills my cup.'

Mother looked puzzled for a minute. Then, as Uncle Semper rose and extracted the whisky bottle from his pocket, she leaped to her feet. "It's cooler inside," she said. And we all went in and sat in the prim and pleasant little parlor. I brought iced water at my uncle's request and he added whisky to it, and I brought lemonade for mother and me.

He asked us then about our lives and told us a little of his. The Semper Jones name had been given to him at the orphanage, where he arrived clutching the box his father had made for him with Semper fidelis burned into the cover When they entered him in the files they had taken the first word of the motto. combined it with the inevitable Jones. and that was his name from then on.

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Eventually, relatives of the Ames family had forwarded information and when he left the orphanage at sixteen he knew the story of how he had arrived there, that his name had been John and that a sister had been adopted and lived in Port Credit.

But why . . . ?" mother began.

"I wanted to make my way first," he said. "As you can see, I didn't. And as you may guess, I won't. But I wanted to come now so I could see this sprig and have you both to think of in my wanderings. I've been to China, Ma'am, and India and up and down the earth and I haven't seen a prettier sight."

My mother leaned forward, then, and said, "Brother, there is a home here for you. We'll have to learn to know each other, but blood is thicker than water.'

Uncle Semper chuckled, "I guess so. But not thicker than firewater.' poured more of the whisky into his glass. He winked at me and mother looked distressed.

"No Ma'am." he said, after he had taken a good quarter of the glass in one gulp. "It wouldn't work at all. I couldn't be anchored and I can't, try as I will, feel like a brother to anyone. But I think I feel just like an uncle to this young one. And that's a feeling I like and it will last me for all my days. Maybe my feeling like that about her will do her some good, Ma'am. I hope so.



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"You mustn't worry about me," he added, "or feel sorry or ashamed. I work sometimes, mostly on ships, and I gamble and swap. Sometimes I just bum my way. But not crooked, Ma'am, and not mean."

He stood up then and said, "I'm off w." Turning to me he winked again. "I'm taking the passenger train back like proper uncle." It was my turn to blush. Mother said, "John, we don't want to lose you again. Tell us where to write

and come back to us again, please."
"I may," he said. "I may do that. But any case I'll send you messages. And if I ever have an address I'll send that."

Then he started down the path, his bag over his shoulder, and was off.

There was a rush, then, of getting off to college. My first month there I was so busy and so bewildered that the whole episode began to seem like a dream.

I wasn't having too easy a time at college. My courses didn't give me too much trouble, though I was never a brain. But I was shy and full of social awkwardness instead of graces and I seemed to be left out of things. By the middle of October I was homesick and miserable. When I found a note in my mailbox to call for a package at the post office, I kicked at piles of leaves along the way, hoping mother hadn't sent cookies as I'd probably have to eat them all alone.

'All the way from Hong Kong," said the postmistress, looking interested. "You can't carry it back to the dorm; must weigh fifty pounds. There'll be a delivery tomorrow, if you can wait."

Judy Bennet came up to the window and smiled at me. "Couldn't we take it back now? I've got my car here and I'm dying of curiosity."

I hesitated a minute, pleased because Judy had noticed me and longing for this friendly lift. But I knew that the package must be from Uncle Semper and I wondered if I dared open it in front of anyone. Then I smiled back and said, That would be perfect."

The postmistress helped us get the box into the car. When we got it back to the dorm we suddenly had two more willing helpers from our floor, Lib Tanner and Mary Rogers.

"Here goes," I thought, and pried open

All four of us said, "Oh!" in different degrees of delight when we looked at the captain's tea chest that emerged from the welter of red tissue and packing. But my "Oh" was the most heartfelt. The old mahogany gleamed like brown satin. When I turned the elaborate brass key and opened the heavenly thing there were blue-and-white Canton cups, thin

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"I've never seen anything so perfect," said Judy. "Your uncle must be a lamb."

"He is," I said. "A sort of grown-up black one."

Judy laughed, "Every well-equipped family has to have one, but mine never came through with anything like this."

When we had made tea and were sitting around talking, Mary turned to me, "You know I thought you'd never break down and talk to us." Suddenly I saw that I'd been doing most of the shutting out rather than the other way round.

I wished that night that I could write to Uncle Semper and tell him of my gratitude for his gift. I wondered as I fell asleep where and how he had come by this treasure and if he had known that it would be a passport for me. And I sent him my love.

The rest of that year went by in a whirl. One girl left in November and Judy and I moved into the larger room that was vacated. The tea chest made the room and it became the place where everyone gathered to chatter and munch.

At Christmas time I went to visit Judy's family. Mother felt the trip home was too expensive for the short time and that it would be good for me to have some gaiety. And that was my first meeting with Tim Bennet, who was home from college. It was the beginning of my

We went skating and dancing, we trimmed the Christmas tree, we listened to Beethoven and Gershwin, we sat and talked in front of the fireplace. Then sud-



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denly vacation was over and I couldn't have borne it if Tim hadn't said that last day, "I'm coming to see you the beginning of February. Will that be all right?"

I spent a good deal of the next month wondering whether my "That will be fine" had sounded too casual or too enthusiastic, and trying out other answers. But after I'd seen Tim again, I thought, "It isn't ever going to matter what we say to each other. We know what we mean."

The college years began to weave quickly, then, into the familiar patterns of fall, winter and spring terms, exams, holidays and long summer vacations.

Uncle Semper never wrote, but in March of my second year, when Judy and I were on the Spring Day committee and madly wondering what we could do to improve on the usual cheesecloth-and-branches decoration, I found three call-for-a-package cards in the mailbox and Judy and I went down to get them.

The boxes this time were huge but

lightweight and the contents are now part of college history. For the two hundred and fifty Chinese lanterns, dragons, fishes and temples in fantastic shapes and colors made that Spring Day a wonder and began the Festival of Lanterns that is now a college tradition.

In my third year, when mother and I really had to scrimp on money and prom time was near and I wanted to look beautiful for Tim, the third package came. This time it was from Calcutta and so small that it was delivered to the

dorm. I thought with a pang, "Poor dear, maybe he's having a thin time, too."

But when I saw the silk-gauze sari, scarlet and gold, and the delicate gold bangles, I blessed him from my heart. It made a perfect prom outfit. Tim loved it and when we were dancing the last dance he held me close. "I think we've got to talk about what we're going to do with our lives after next year, don't you?"

So we were unofficially engaged that summer when Tim went to Europe on a student-exchange fellowship. I spent part of the time at home with mother and part as a counselor in a girls' camp. But I was unhappy in both places because Tim was so far away and because his letters got fewer and shorter. I didn't write much, either, afraid that my hurt would show. And I didn't write to Judy after her letter saying that Tim had been seen around in Paris with Elaine Crowell and for heaven's sake to write to him before that hussy got him in her clutches.

When I went back for my last year of college the thread of sureness and joy was broken or lost. Judy and I were not rooming together and while I saw her sometimes, I withdrew more and more from the group we'd shared and all its activities.

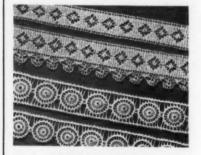
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Tim wrote in November that his father wanted him to take some time for travel after he'd finished his courses at the Sorbonne and to spend some time in the Bennet offices in Sweden and Belgium. He wrote more about how this would help him when he started in the firm than about missing me. My sense of hurt and fear grew deeper.

At Christmas I went home. Mother hadn't been well but the quiet time together helped both of us. She asked about Tim and me but didn't press me when I was vague. We talked of Uncle Semper and of how his "messages" never came at conventional gift times but always when they were most needed. We wondered about his life and whether we'd ever see him again. We talked of what I would do after graduation. I wanted to work in Toronto and thought mother might want to sell or rent the

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house and be with me. But it didn't to mother that she could uproof herself, so we made no decision.

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Banack at school I avoided Judy and pegan to see a good deal of Kit Forbes who had a reputation. She had been suspended twice for disregarding regulations and was frank about her boredom at putting in time until graduation. She the Elaine Crowell and heard from her crasionally and though I hated myself ofor doing at I fistened to her hints about More and Elaine and sprinkled salt on

KKit introduced me to Johnny Wagner and his complete casualness and air of good-natured disillusion was a climate nat suited my mood. No quarrels with debany no hopes and no hurts. You tnew that as soon as you met him. And net you couldn't help being amosed by him and a little flattered. He had ways of making you feel important, if only for

Spring came early that year Kit and Lundled to class from the library one dev and she said to me. "I wish you'd wake up and live. Maggie. I had a letter from Elaine yesterday and she and Tim are in Paris again. What do you think they're doing you little nincompoop? Playing checkers?

That night the phone in the ball rang and it was Johnny. I could tell he'd been drinking but beyond that his voice had a difference, an urgency that I understood at once and that, added to my anger, made me reckless.

"Kitty and Don are with me," he said. Pack your bag and meet us. We're going to the cottage. And don't talk about passes and permissions. They're for the peasants, aren't they. Maggie darling? Maggie, please say you'll come along.

'eyes" I said slowly, 'yes, Johnny, I'll meet von in ten minutes outside the gate

I tossed things into a bag duickly noisily, deafening myself to the thought that I could be expelled for what I was doing to any notions of loyalty to school or mother or myself, to everything but the need to hurt Tim as I'd been hurt.

The phone rang again and I rushed out to inswet, thinking, "The dranker fool. If he wakes up everyone I'll never get out " But it was Canadian National Tele-

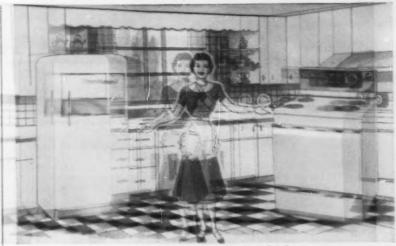
The operator read me the wire "Regreet inform you your made died S.S. Norwegian out of Shanghai bound for San Francisco, Buried at sea, Requested send you following message: 'Semper fidelis. * It was signed R. J. Patterson. Cantain

I just stood there, leaning against the wall, crying, then waited until Johnny called back. I told him of course I wasn't coming and that I wouldn't be seeing him sesin. He laughed. Tough luck buby but don't think I'll be going alone

The next day Tim called and said he'd How hack ahead of schedule. He came that afternoon and called me several kinds of a fool and kissed me well and proly and the had time was over for us

When Kir Porbes was reported for that weekend and not allowed to graduate I felt sorry for her. But grateful again to the open little man who had been my uncle and my angel.

That were was my last gift from Uncle Semper timless you could count the perfeet weather on the day Tim and I were married soon after graduation I wouldn't put it past him to arrange that, too. At



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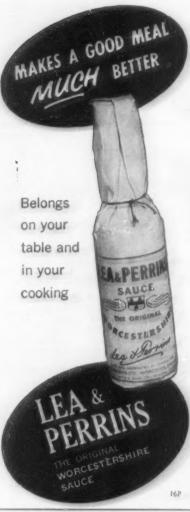
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RECESSION OR BOOM

Continued from page 15

unemployment insurance (to prevent incomes falling off completely if jobs are lost) and steeply graduated income tax, so that any decline in income brings automatic tax relief. Governments now accept a great deal more responsibility for the health of the economy than they did in the Thirties, and most of them are prepared to try to create jobs if unemployment persists.

Regardless of how long the situation lasts, what concerns you, of course, is: how is it going to affect the ordinary Canadian family?

The way in which you will handle the situation depends on your particular circumstances. Not all incomes drop when the economy slows down, nor do all prices fall, even during a severe depression. It isn't as if all Canadians were standing on an escalator, going up and down at exactly the same speed and at precisely the same moment. Total incomes may drop off, but that total is made up of millions of individual incomes, some rising, some falling, others wiped out entirely by the loss of a job, still others totally new, because they are earned by people just starting to work for the first time.

Raises as usual

Canadians in jobs covered by a contract which calls for a regular increase in wages can expect to get their usual raise, though overtime and bonuses may be gone. Civil servants and others whose incomes moved very slowly upward can expect them to be equally slow to move downward. Salesmen introducing new goods that catch the consumer's fancy can still expect fatter commission cheques. In other words, there's no single pattern that fits all cases.

One group of Canadians would greet the end of inflation with unmixed pleasure: those who live on fixed incomes—pensions, insurance money, annuities. Take Mary Smith, a widow whose husband died about ten years ago, leaving her with what he considered enough money for her to live a modest but comfortable life—a Canadian government annuity of \$100 a month. Since his death, prices have risen sharply. The goods and services Mrs. Smith could buy with her \$100 in 1949 would cost her \$123 now—but she hasn't got the extra \$23.

Each year, the value of her income has shrunk as inflation pushed prices upward. Each year it was harder to make ends meet. When prices stopped rising Mrs. Smith began to look forward to holding on to the standard of living show maintains—or perhaps even gaining a little, since her income will not drop, no matter what happens to prices.

On the other hand, look at Jane Brown. Jane's husband, Bill, is a salesman, and a good one. He earns a basic salary of \$300 a month, but he also makes a commission on all his sales, and in recent years this has amounted to more than his salary. The Browns, like Mary Smith, have had to cope with rising prices, but their income has risen by much more than enough to cover the extra outlay. The Browns have counted on the annual increase to pay for a bigger house, new furniture, more expensive appliances. They have come to expect that each year they will live a little better.

Toward the end of last year the Browns found that the commission cheques weren't as big as usual. Bill's sales were down, not because he was loafing, but because business in his line had slowed down. The fact that the cost of living stopped rising so fast at the same time helps out with the budgeting, but the drop in commissions is much greater than any decline in the prices of the things the Browns buy. They decided to postpone the purchase of a dishwasher they were going to add to their kitchen equipment.

For Alice Black, getting along without inflation is no pleasure. She's a private secretary, with a good job that pays enough to cover her wants and leave something over for savings. About fifteen years ago Alice began investing a few dollars here and a few dollars there in the stock market. She had good advice and a dash of luck, and she was riding a rising market.

This winter, Alice's holdings, like most securities, declined in value. The drop was particularly marked because in recent years she had become addicted to buying highly speculative stocks for a quick profit, rather than sticking to relatively conservative investments as she did at first.

For most Canadians, a switch from inflation to recession isn't as noticeable as it was in the cases outlined above. Few incomes are as fixed as Mrs. Smith's, few are as variable as Bill Brown's. As to investors, few would feel as poor as

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alice, since not many would go in so heavily for get-rich-quick issues which arry proportionately heavy risks. Security prices are still well above longterm average levels, and many issues are holding up very well indeed (food-company stocks, for example).

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There are some changes, though, that ill be noticed by any Canadian family. First, "easy terms" won't look so easy my more. An installment contract (or mortgage, or a revolving budget account) is an agreement to pay a fixed sum of money for the life of the contract: say, ten dollars a month for thirty-six That payment doesn't change. If the family income rises within the three-year period, the ten dollars a north becomes steadily easier to handle. Even if the family income isn't rising as fast as the cost of living, the fixed payment (which doesn't rise at all) looks smaller all the time. This is one reason why installment buying has been so popular during the past few years.

Food won't drop

Another reason has been the fact that ising prices of consumer goods made buy now, pay later" attractive advice. When prices are rising rapidly, the cusmer who waits for his new stove until he has saved the full purchase price may find that the price of the stove has risen. When prices stop rising, this is no longer true. The cost of borrowing the mey to pay for the new stove becomes a real addition to the cost of owning the appliance. Under these circumstances, ore families may decide to save first, buy later

Individual families can help the national economy by not over-reacting to its ms and downs. If we all spend extravagantly when times are good, we feed ination and send prices soaring. If we freeze up and are scared to spend when times are not so good, we just make mat-

Consumers got a lot of the credit for preventing the 1954 recession from beworse than it was-when families kept on spending, businessmen regained confidence and began to expand factories and stores to serve the growing market. That ended the recession-in fact, the next year, the headlines were once again about inflation.

not just to fight deflation that a family might decide to keep on buying. Astute buying can help the family budget, too. To begin with, there are often bargains to be had. Many's the investor in the stock market who is glad he bought-carefully-in the Thirties, when everyone else was selling.

In ordinary day-to-day buying, it's a good idea to keep a closer-than-usual atch on prices. Food prices aren't liketo drop very much-in fact, the proportion of your total budget spent on food may increase. As to appliances and umiture, the prices of these dropped in the very early spring in the United States and to some extent in Canada, but it's doubtful if prices will be forced down by a glut of merchandise because production and imports have dropped.

If you have been looking in vain for new house priced to suit a modest income, you may find that now is a good time to buy. During the most hectic part of the boom, in '56 and early '57, builders found that they could sell expensive custom-built houses on which they made an attractive profit—so na-

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STREE	

turally they built such homes. With that market less eager, they are much more interested in the smalltime buyer.

In the long run, it's hard to see any real decline in the demand for houses. The population of Canada grew faster last year than ever before in its history—and one way or another, new families need shelter. If you gamble on a long decline in house prices, you may be fooled.

One thing you should look at is your insurance program. Unless you have re-

vised it within the past few years, it's apt to fall short of your needs at today's prices, which are still very high in relation to the early Fifties. On the other hand, if you've been assuming a steady rise in income and planning your insurance ahead to match, you might find yourself temporarily overloaded and could perhaps cut back a little.

If you invest in the stock market you will certainly be urged to buy carefully —but this does not mean not buying at all. It means looking for good value, in-

stead of just jumping on the investment band wagon. If you can afford to invest your money and leave it invested over a long period of time, you may be counseled to ignore short-run considerations and look for securities that will share in the long-term growth of the Canadian economy. If your adviser believes (as some do) that the present downturn is going to be brief, he may suggest a very bold approach to investment.

Any gains from licking inflation will be more than offset if unemployment continues. The effect of this on the individual Canadians who lose their jobs is a separate subject, much too big and important to tackle in a few words. But even Canadians who are still at work suffer when men, machines and money are idle.

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The condition we're all shooting for is probably what Fred Allen's comic character, Senator Claghorn, called "flation." That's a situation where virtually everyone can get a job, with an income that rises during the most productive years to cover the needs of a growing family; a situation in which city folk here and abroad have enough purchasing power to buy what the farmer produces at prices that give him a decent living; a situation in which people with pensions and annuities aren't constantly falling behind the rest of the population.

₹ \$

ADOPTION

By Ethel Jacobson

Ragged scrap of fur, scat!
You needn't look at me like that.
We're already swamped with feline
boarders —

Three. And the Boss Man left strict orders.

Furthermore, Cat, you're a disgrace: Eyes too big for your wild, pinched face;

Voice too raspy; ribs sticking through — No cuddly kitten charmer, you,

So scat! . . . You're stupid as well,

Scat doesn't mean to rub my knee. We're over-supplied, as I said

(Though if three's good luck, mightn't four bring more . . . ?)

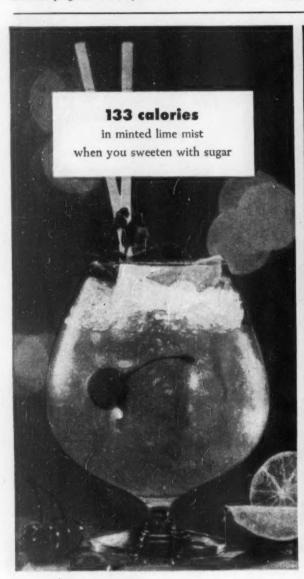
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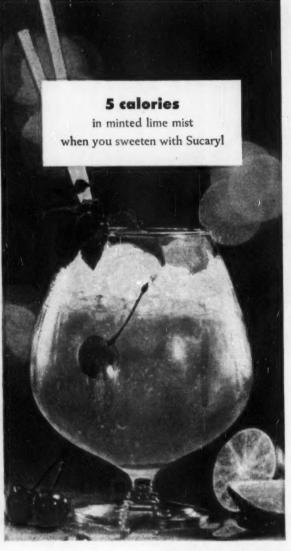
This condition is something like heaven: easy to imagine, but not so easy to reach. However, most governments will try to get as close to "flation" as possible. When incomes and prices rise too far and too fast, as they might do again in the near future, governments try to sit on the lid, by cutting their own spending, raising taxes, and keeping money tight.

In the long run, the odds are that the Canadian family will be living with inflation more often than with recession. Full employment is such an important political goal that governments are more likely to risk giving the economy too much of an upward push than holding the pace of business down too low.

Then our picture of life in 1980 is full of gadgets and gimmicks we want to add to our homes. That demand can keep the economy running hard. Finally, the needs of the outside world—defense programs, and aid to underdeveloped countries—put plenty of pressure on our resources and will help to keep us working at top speed.

Stable growth is the real goal—but achieving it is a trick we may not yet have learned. In the meantime, the prudent Canadian will learn to detect a change in the economic climate, and how to live and budget whether the winds blow hot or cold.





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CHILD'S SENSE OF RESPONSIBILITY

Continued from page 18

Your job begins when your baby is still in your arms. This is probably the easiest time, for it is not hard to give an infant that love and care which are her basic needs. Child-study experts are unanimous nowadays in stressing the value of this early love. Paradoxically, the child begins to learn about responsibility by having all her needs taken care of—the very opposite of being responsible.

As you hold her, change her diaper, give her the food and warmth she needs, when she needs them, she begins to feel that the world is a pretty good place. As she depends on you, so later on she will be dependable in her turn.

The first signs that she is making an attempt to take responsibility are likely to be so simple that you may not even notice them. If your baby lifts her arm so that it is easier for you to put on her shirt—and you show her that you are pleased by her doing so—that may be her first real lesson in responsibility.

Your perception of these early attempts, and your patience in encouraging them, are very important. There is no special age at which a child becomes responsible for any one action. But there are times when she will show that she wants to do something for herself or for you. Watch for these times.

Progress won't be steady

When she tries to take the spoon and feed herself, don't discourage her, even if the does make a mess, or you think she just wants to play. If you insist on feeding her, she may begin to find it pleasant to be looked after, and take it for granted that everything will be done for her. You will have delayed the development of her feeling of responsibility. If you let her make her fumbling experiments with spoon and cup, buttons and zippers, she'll be finding out—when she succeeds—the satisfaction of becoming self-reliant.

The three-year-old will follow her mother around the house, taking an interest in how she cooks and cleans, wanting to imitate her. Later, when she goes to school and her life is crowded with other interests, she won't be as eager to help in this way. Don't snuff out her desire to help now, even though you would get on much faster if you cleaned the rug yourself. She's learning the right attitude toward doing her share of work around the house.

Don't expect your young child to develop steadily, though, and to add systematically to her accomplishments and responsibilities. There are so many new things to learn. If she remembers to bring bome her pail and shovel from someone else's sandbox, or to hang up her coat on her special low hook, she may back-lide on something else. Don't insist "Now that you're big enough to dress yourself, you're big enough to put away your toys."

She needs constant patient encouragement and support as she is growing up. "We feel very strongly," says Dr. Mary Northway, "that it is the children who, when they are young, are the most dependent on their parents and teachers—the ones who seek help when they need



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Religion is simply the consequence of our realization of Who God is. It is our striving to be honest and consistent with this knowledge - to learn and fulfill our duties to our Creator.

Catholics believe that God created us for a definite purpose...that He gave us the intelligence to recognize what that purpose is - and the means to fulfill it. It is through our religion that we give evidence of our desire to honor and serve God. It is through religion that we approach God in faith, repentance, love and gratitude.

If you are living in the belief that you don't need religion ... that all you have to do is to believe in God and live a moral life . . . we urge you to ask yourself these questions - NOW: "Why am I living? Why did God create Me?" The most elementary common sense answer is that you are living because God created you ... and that God has a pur-



pose in doing so. Catholics believe it is our duty to find out what God's plan is for our lives - and do our best to live it.

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it and accept comfort and attention willingly-who are likely to become the most independent or responsible. This is a change from our thinking of twenty, or even ten years ago.

The child who knows that her mother is there, supporting her, 'for her,' has the confidence and the freedom to be herself and to try things for herself."

It is, after all, much the same as the confidence a baby must have when he learns to walk. He will try harder if someone is there to catch him if he begins to fall, and to praise him when he takes a few steps.

Don't expect too much all at once. Even Benjamin Franklin tried to form only one good habit at a time. The same mother who fails to take advantage of the early attempts to show independence may try to hurry the child as she grows older-a very common fault of parents, says Dr. Northway. Here again, you need all the patience and understanding you can summon up.

If a child dawdles when she is getting ready for school, it doesn't help if mother quately, without satisfying herself or anyone else.

It helps if children are allowed to have voice in the assignment of tasks, and if jobs are rotated. A person of any age feels more responsible for a job she has volunteered to do. Try to be imaginative about the tasks you give to older children. They might like to help in making vacation plans, for example, collecting travel brochures, writing for accommodation, doing their own packing.

Don't forget to praise

Remember you're not running a graduate course in homemaking, and be generous with the praise as well as with any necessary suggestions for improvement. There is a happy medium between setting discouragingly high standards and tolerating slipshod work.

Praise is very important in making responsibility fun-it's used frequently by all good teachers to get results. Constant scolding and criticism, with sparse praise, are seldom successful. One child

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How can I remove red candle-wax stains from an oyster tablecloth?

-Marian Sundberg, Ponoka, Alta.

Answer:

Using a dull knife, carefully scrape off as much of the excess wax as possible. Place the spot between two pieces of blotting paper and press with a warm iron, moving the paper as the wax is absorbed. Sponge any remaining dye spots with perchlorethylene, being sure to place an absorbent cloth beneath the spot and then rubbing in toward the centre of the spot. Most of the color will then be removed by the solvent, but any remaining color will come out when the cloth is laundered in hot water.

is cross. The child needs, not nagging, but a little more help and planning by the mother-who should be up early enough to see that there is enough time to get ready without a rush, and be there with quiet reminders and support-"Here are your books," "Here is your coat."

As the child grows older she can be expected to care for her own possessions, to keep her room tidy, and to take on small tasks around the home. Be sure they are necessary tasks, though, rather than just jobs to keep her busy. Research in the United States has shown that the number of chores performed by a child has little relation to her sense of responsibility. Of course, some chores must be done whether the child finds them pleasant or not - but dull and meaningless jobs carried out unwillingly have little value in developing reliability, because they bring no satisfaction.

You are trying to make the child see that carrying through a responsibility gives a sense of fulfilment, makes her feel important and useful. If she doesn't learn this very early, it's most likely that at twenty or thirty she'll be the kind of half-hearted clock-watching worker who does her work perfunctorily and inadesaid that praise made him feel like "king of the whole world." And praise for effort as well as for performance. Trying hard shows responsibility, even if results aren't perfect.

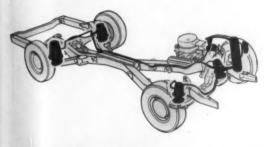
The best way to punish a child for irresponsible behavior is to let him take the consequences. If a ten-year-old leaves his shiny new bicycle out in the rain, he will learn more from having to spend hours cleaning off the rust and mud than from any punishment you could impose. If your daughter does not make her bed in the morning, as she is supposed to do, remind her pleasantly that it must be done when she comes home before she may go out and play. Be firm, but always kind. And never threaten to do anything you don't intend to carry out

There are some areas in which you must continue to take the responsibility until the child is old enough to understand what the consequences are. A high fence separates the playground of the Institute of Child Study from the street, because the staff knows that the small children in its care are too young to understand the possible consequences of running out into the street. You should not expect a child to decide whether he

CH.



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should have his tonsils out, or whether he should go to public or private school. If he has to take an unwelcome or unreal responsibility, he may shrink from making appropriate choices now or later.

"If you want a dog, you'll have to look after it," is the usual reply to pleas for a puppy. It's good for a child to learn what it means to have a helpless creature dependent on her-but there is a danger in insisting too strongly that the life of the pet is in her hands alone. If the animal languishes or dies because food or water is forgotten for a day or two, the child's sense of guilt may be agonizing. It would help the child to understand the ideal of mutual helpfulness you are trying to cultivate if another member of the family fills the empty dish when the owner is not around.

Occasional reminders and assistance won't undermine growing dependabilitybut a child who is continually careless in looking after a pet would be better not to have either puppies or guppies for a

Above all, a sense of responsibility is caught, not taught. No amount of preaching or high expectations will make an impression unless your child grows up in an atmosphere of dependability. You must set your own standards very high. A mother who is steadily reliable, who says cheerfully, "No TV for me tonight, I promised to help with the hospital drive," is making it easier for her children than the one who brags about getting away with some minor traffic violation because no one saw her.

All this time your child will have been learning about responsibility from other people-in school from her teachers and schoolmates she'll learn for the first time what it's like to be treated objectively as one of a group with equal rights, that it's irresponsible to cheat. As a member of a club she'll learn that she has an obligation to her fellow members as she attends meetings, rehearsals, practice ses-

But the background for her development, without which she cannot take part effectively in any of these outside activities, remains you and your home. There are countless other ways in which you can encourage a feeling of responsibility. But remember the basic needs of love and constant patience; set her a good example and be ready to give her opportunities as soon as you see that she is ready for more responsibility; praise her when she succeeds and don't criticize when she fails; always be "for her." Then you'll have a child who's easy to live with now, and who's likely to fulfil your hopes for her in the future.

Vanity goes to a party

Jewels and flower sprays can give your dressing table a festive look for special occasions

PRETTY EFFECTS for a festive occasion can easily be obtained with the mirrors of the vanity in your powder room, bedroom or bathroom and your costume jewelry, displayed in profusion. Arrange sprays of flowers in a pair of goblets or cascade strands of pearls or glass beads from a decanter. Wind bracelets around the bases of the goblets or your cosmetic mirror. Set out small objects-opera glasses, a bell, a perfume bottle-and ornament them with bracelets and earrings. And then pile the rest of your jewelry in a glass box-it will gleam through in a riot of color.



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City.....Prov....CHATS

WOMEN COMMENTATORS

Continued from page 16

Eve Henderson, who was well known to Winnipeg listeners in wartime, is CFRN's Helen Kent in Edmonton. Aline Fortier still welcomes visitors to Quebec City on La Femme et L'Actualité, the women's news program that she started at the outset of war. Mona Gould performs the same function for CKFH in Toronto. Jane Gray is as much an institution in Hamilton as the mountain. And Jean Hinds, although moved from Winnipeg headquarters to Regina, still delights prairie listeners with her observations on everything from royal visits to stuffed owls.

Several of the best-known wartime women commentators are gone. The CBC's consumer consultant, Ethelwyn Hobbs, made her usual morning broadcast on May 18, 1948, the day on which she died. Anna Dexter broadcast from her bed in the Victoria General Hospital in Halifax for three weeks, until her death on August 16, 1956. Three years ago, at the age of eighty-one, Mrs. Mary Conquest ("the Red Cross lady") made her last broadcast over CFRN in Edmonton. She was approaching her thirtieth year in radio.

A bear for work

Others left radio for new fields. Claire Wallace runs a Toronto travel agency. Kate Aitken is busily writing books. Mary Ashwell, whose Memo to Milady was broadcast daily for more than a decade to London radio listeners, now contributes a weekly column to the Globe and Mail, Toronto. Laddy Watkis, from being women's editor (and staff musician) has moved up to the job of accountant (with the title of treasurer) at CJOR, Vancouver.

But whenever women commentators meet, it's a safe bet that they talk, not about their current careers, but about the good old days, when Claire Wallace would bring a bear to the studio, when Kate Aitken was being lampooned by comics from coast to coast and Mary Ashwell was telling her listeners what she ate at New York fashion shows. Their favorite recollections are, of course, of wartime.

In that period, with male chest tones in short supply on all stations, sopranos were recruited for many assignments usually considered to be outside their range. The women never tried to impersonate the bland manner of the men whom they replaced. Theirs was the right way for that time. Emotions were pitched high. Women, old and young alike, were lonely. The warm-voiced women commentators were a comfort. They were also a tremendous help to their communities' war effort.

Their biggest advantage was the large size of a radio commentator's world in comparison with most other women's. The mobility of a Kate Aitken or Claire Wallace was tremendously impressive in the early and mid-forties, when the question, "Is this trip really necessary?" was a favorite line with comics.

The women commentators' reports on their travels were full of the small details that were missing from the taut dispatches of male correspondents. Other women, listening, regained a sense of participation in the war that was going on around them. Moreover, they had the friendly feeling that those same women commentators, in off hours from adventure, were also knitting socks for servicemen.

This was the special contribution of the women broadcasters: they maintained a strongly personal approach to the problems of wartime living. At a time when news was made up of communiqués, when husbands had numbers and shared the same address ("Somewhere in England"), such an approach was more than just refreshing; it was sustaining.

The women commentators were given appropriate commendation for their wartime service: they were kept on the air when the war — and the shortage of broadcasters — was over. By then, they'd made a secure place for their kind in radio.

Their successors are better paid (eighteen dollars a week was a good start for the wartime women commentators). By 1958 standards, the wartime work week for commentators was scandalously long. But there was compensation: the women who were on radio in the first half of the forties were allowed to develop full-blooming personalities. In their heyday, the women commentators had the glamour of being unmistakable, of being loved or loathed but never ignored.



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MUST A WIFE DO ALL THE ADJUSTING?

Continued from page 24

attempted to help raise Laura and her brother. The two children were jeered at in the schoolyard, "Yer crazy, like yer old man." Laura grew up with a dread of mental illness comparable to the pathological fear some people have of cancer.

She had given a lot of thought to her future husband. She wanted someone who radiated sanity, someone composed and sound. She married Joe Patten six months after they met. Joe had reasoned that he had to be married some time, since it was customary for men his age to be married. Laura admired him excessively with an enthusiasm that gave tiny nourishment to his hungry ego; she would do.

He was afraid to tell his mother. He knew her picture of his climb to stunning success contained no companion photo of a wife. He took Laura to meet his parents shortly before the wedding but couldn't gather the courage to reveal even that they were engaged. Laura was too aghast at the behavior of the Pattens to notice. Joe's parents treated her with open hostility, snapped at one another, abused Joe viciously in wideopen voices.

After the marriage Joe Patten continued to study singing. No more money came from his furious mother, so Laura went to work in a department store and paid his fees. She had great and loving faith in his talent and they talked of

little else than music. After a few months, however, Laura discovered she was pregnant.

"That's that," Joe said flatly when she told him. He gave up his music lessons and found a job as a real-estate salesman. His attitude with Laura was somewhat martyred but she suspected he might secretly be relieved to be rid of the galling striving for a hopeless goal. Joe turned his terrifying need to succeed to his new job. He was tireless, working from early morning until midnight and on week ends. He worked when he was exhausted, exerting so much will power that he would never admit to being tired. A stomach ulcer was taking root but he had no patience with illness. Sickness was expensive foolishness, his parents had always maintained, and a sign of laziness as well

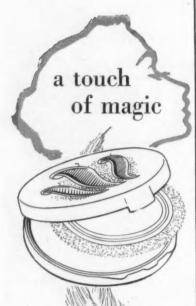
No signs of affection

Laura's pregnancy was difficult but Joe was untouched if she complained. She developed stoicism and tried to find other subjects for conversation. To her surprise, she discovered that music was the only link between them. With it gone, there was nothing to say. She was also learning to stop trying to wring endearments from her husband. He never embraced her, never touched her hand; lovemaking was coldly mechanical. If she put her arms around him, his expression was pained.

Joe's conception of marriage was sombre. Man provided food and a roof, nothing more was expected. Laura's childhood had never known an example of normal adult affection so she could not be sure that all marriages were not ex-







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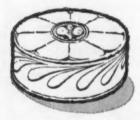
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beauty-and your morale.

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delicate cream.



To give your make-up the ideal start, always begin with Yardley Complexton Powder. Retouch with Feather Finish. actly like hers. She waited for her baby and huddled her emotions in a brave attempt to keep them warm despite the cold contamination of her home.

The birth was complicated and left her weak for months afterward. Joe was annoyed at her and begrudged the expense of secondhand carriages and cribs for his son. Laura suspected his income was higher than an average one but they continued to live in a dispirited neighborhood, in a cramped flat, and Joe gave her no money except a meagre food allowance. When she needed stockings she bought cheaper cuts of meat for a week. Joe wore a jubilant expression when he opened his bankbook. His savings were growing; maybe someday he would feel safe and proud of himself.

Their son Stephen was three when Laura went to the social worker with her fear of insanity. She was in despair that her ungovernable temper was inflicting permanent harm on the little boy. The social worker suspected that Laura Patten dreaded that her rage might one day be murderous. Joe, the product of a home filled with constant violent uproar, reacted to Laura's tirades by walking out of the house. "No wonder you can't control yourself," he told her cruelly. "You're crazy, like your dad."

The psychiatrists, however, found that Laura Patten was "normal and well adjusted, responding to an unhealthy marriage." Joe Patten was found to be "very damaged, neurotic, immature, repressed." Both were told that Joe, rather than Laura, seemed in need of treatment. Laura received the news with yast relief but Joe was indignant. Look at the money he had in the bank, he argued; it was obvious he was a coherent effective man.

Since Joe was unable to accept any degree of blame, the psychiatrist tried to make an improvement in the marriage arrangement by advising him that other men gave their wives more generous allowances, other fathers played with their children, other husbands spent more time in their homes. To this kind of reasoning, based on conformity, Joe could respond.

The same psychiatrist and the social worker were firm with Laura. "Joe cannot change much, perhaps not at all. What do you want to do?"

Chatelaine Needlecraft

Laura considered. "Stay with him," she replied. She explained her reasons. Stephen was better off with a sometime father than with no father at all; now that the fear of insanity was past, life would be tolerable; her confidence was in such ragged shape that she couldn't envision earning her own living. One of her strongest reasons was a religious conviction that her marriage vows should not be broken. Joe approved her decision. Running two establishments would be expensive, he said.

A few months later Laura Patten appeared in the social worker's office again. She was deeply ashamed of herself. Joe was giving her enough money to purchase clothes occasionally, she could afford a baby sitter every now and then and could get out of the house, she had a son and a steady sober husband—why was she so dissatisfied? The social worker was tactful but one word was unavoidable: loneliness.

"You must have made some friends in the department store where you worked," she suggested. "Why don't you look them up?"

Laura was amazed to find that her old acquaintances remembered her and were glad to see her again. She enrolled Stephen at a nursery school and became involved in some charitable activities with other mothers. With mounting assurance she began to think about training herself for a job. Her sense of responsibility to her son was strong. "It must be some job I can do on a part-time basis," she told the social worker. "What do you suggest?"

The role of a substitute teacher in public schools appealed to Laura. Last autumn she enrolled in a course that will enable her, with her university degree, to certify as a teacher. Within a year a new and charming Laura Patten had emerged from the panic-stricken woman who had first visited the social worker.

"I don't feel as trapped now," Laura explained. "If being married to Joe should become unbearable, I'm pretty sure that Stephen and I could manage on our own."

Another factor helped Laura recover from her shredded state. She visited her husband's parents and discovered that



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SANI-FLUSH cleans toilet bowls BETTER...FASTER!



Disinfects as if clouns hostility was a natural attitude for them. She began to pity Joe, raised in a constant scaring uproar. She could understand better why he left the house whenever she raised her voice. He had been filled to the brim with harshness and noise and could stand no more.

She wrote him telling him when she was coming home. He wrote back urging her to stay longer. But she came back anyway. Joe met her at the bus station when she returned. "Why didn't you stay away longer?" he complained. "It was very peaceful without you."

Laura was unruffled. "Sorry to be such a nuisance," she commented calmly.

Laura's new sunniness and serenity were soothing to Joe, nevertheless. His ulcer was firmly entrenched, though he continued to ignore it, but he made an effort to follow the psychiatrist's instructions. He played with Stephen, who responded ecstatically. Although he hated to spend money he bought the boy toys and made regular efforts to talk to him. He was stiff and clumsy at first but gradually learned how to amuse a four-year-old. When Laura suggested they go for a walk, he agreed dutifully. In the beginning the walks were brief and silent but eventually the couple developed a



By R. H. Grenville

Trust is a small hand slipped in mine,

A bud on a bare bough's pure design,

A flock of geese in November's sky, Bravely daring the lone and high. Trust is a smile in the face of pain, The quiet courage to try again,

A small, bright sail on an empty sea,

And an old man planting a sapling tree.

☆ ☆ ☆

small range of topics they could discuss. For the first time since their marriage he suggested a summer holiday. Laura counted it a major victory.

Once, tentatively, she ventured the notion that Joe might get in touch with the psychiatrist again to see if he could be helped. It was the only time she had ever seen him grow angry, an extreme Joe doesn't allow himself. "You're the one who's nuts," he told her.

Most trained observers of human personality would doubt that Joe will ever mature enough to show affection. It seems likely he will cling forever to the barren theory that happiness is something green and bankable. But Laura realizes that Joe does get much of his satisfaction from his son and herself, although he probably will never learn to express this in words, or even admit it to himself. She is encouraged by tiny signs of progress-signs which a casual friend would miss completely, but to Laura who realizes Joe's enormous emotional handicap, they are giant steps. Not long ago, Joe remembered her birthday.

(EDITOR'S NOTE: Names and places in this story have been altered to protect the identity of the family.)

51 Gauge elastic stockings



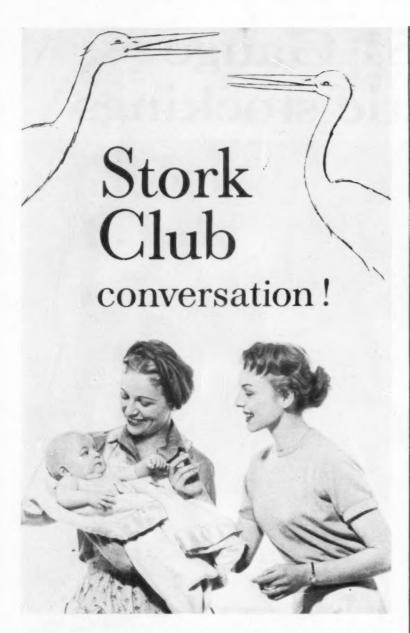
As glamorous as Nylons!

Now . . . varicose veins or aching legs needn't detract from your appearance! Bauer & Black's beautiful new 51 gauge nylon elastic stockings combine glamorous sheerness with the support your doctor recommends. Sheer as they are, they hide veins, relieve the ache from standing for long periods of time.

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"It's not just luck—Doctor put Jimmy on this Farmer's Wife Partly Skimmed Milk formula right at the start."

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FOR CHATELAINE'S YOUNG PARENTS

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Make him a happy traveler

Babies and preschoolers can take a motor trip in their stride if mother does some sensible planning first about naps, wash-ups and meals

BY ELIZABETH CHANT ROBERTSON, MD, DIRECTOR CHILD HEALTH CLINIC

W HEN it comes to motor travel with babies or young children, the time and care you put into planning your trip and equipment can pay big dividends in comfort and health.

Babies really shouldn't be taken on long trips, but if you do have to drive for a day or two to visit relatives or go to the cottage, proper supplies en route will help them make the trip without upsets. Long motor trips are not ideal holidays for preschool-age children, but they, too, can be managed successfully.

What you need for baby

While baby is small, he can make the trip nicely in his basket or bassinet, and you can even unload him without wakening him. An alternative is the main part of a folding carriage, made of cloth on a metal frame, as a traveling bed. The frame, wheels and handle take up very little room when folded. Get him used to sleeping in these makeshift beds for a few days before you leave home.

There are also handy cribs to set up on the back seat of a car. Their supporting legs can be moved up or down and the casters come off. In the car leave the two front legs down on the floor in front of the back seat and shove the two back legs up so that most of the crib rests on the seat. The cribs are narrow enough to squeeze through doorways when they

are set up and they also fold compactly. They are rather expensive, but are well built and last well.

Take these basic supplies as well: A car seat for an older baby.

Disposable diapers, especially the kind that fit in a nylon pantlike cover.

A good supply of clean clothes, as many made of quick-drying synthetics as possible.

A large waterproof bag for soiled clothes.

Towel, washcloth and a big box of cleansing tissue.

A small bottle of baby or mineral oil for cleaning baby when you change him and have no water available.

Two cheap small plastic tablecloths to spread on a bed when you change him, or for him to sit on.

Feedings en route

If you are breast feeding your baby, mealtimes are very easy, although you don't want to drive so far that you yourself get too tired. If you are bottle feeding, the simplest feedings are the ready-to-use powdered ones which can be carried safely without refrigeration. Ask your doctor which one he wants you to use and how much you should give your baby. Get your baby well settled on this feeding at least two weeks before you start your trip. To make them, all you do is add so many measures (a

CH

measuring spoon comes in the can) of the powder to the proper amount of boiled, lukewarm water in the bottle. Then shake it, warm it and feed it.

For a one-day trip, boil bottles, nipples, caps and screw tops and then measure out the right amount of boiling water into each bottle. For the terminal sterilization method, sterilize the bottles of water with their nipples, caps and tops screwed loosely. Naturally when the sterilization is over, tops should be tightened. This is assuming these are bottles in which the nipples hang down from the screw top before they are used. For the older type of nipple, it's best to boil them and carry them in a boiled, small, wide-mouthed, screw-top jar, with boiled corks or small squares of waxed paper tied on with elastic bands to cover the bottles.

If your motor trip is going to last more than one day, take along an electric kettle, or a sterno outfit to boil baby's water. Never use unboiled water for him. After a feeding, wash the bottle and nipple well, preferably with soap and warm water and a bottle brush, and leave it upside down in the bottle rack. It is best to boil the bottles before using

THE FIFTH NORMAL CHILD

Rewriting the book, The Normal Child, is becoming almost a steady occupation for Dr. Chant Robertson. Written by Dr. Alan Brown, former physician-inchief, Hospital for Sick Children, Toronto, the first edition appeared in 1926. Dr. Robertson extensively revised the last two editions, including this 1958 soft-cover one (the fifth) which took in so much new material it practically



ended as a new book. Available at newsstands, it is published by Harlequin. Dr. Robertson, besides being director of Chatelaine's Child Health Clinic, is associate physician, Hospital for Sick Children, Toronto.

them again, but if that isn't possible, you can certainly fill them up with boiling water and let them stand for some time. Even if you are breast feeding your baby, it is a good idea to take a few bottles of water and a can of ready-to-use dried feeding along, in case you haven't quite enough for him when you are traveling.

Evaporated-milk feedings

This method is a little cheaper but not quite so easy. For a one-day trip, sterilize the proper amount of sugar and water in each of his bottles. Your doctor can tell you how much sugar and water to put in each, or you can divide the total amounts of sugar and water in his whole day's feeding by the number of bottles he has in the day. It may help your calculations to know there are three teaspoons in one tablespoon. When feeding time arrives just open a small (sixounce) can of evaporated milk and pour in the right amount of milk (measure it graduations on the side of the bottle). Use a new can for each feeding.

your love grows in the magic of moments like this



only a mother can know. You will know many more moments like this as your little one grows strong and happy through babyhood. And strong and happy he will grow . . . he has all your loving care to ensure it. You choose his foods with the greatest care. You have turned with trust to Heinz Baby Foods.

For you know these are the baby foods that bring your baby the natural, delicious flavours he likes best. These are the baby foods that bring him the nutrition his young growing body must have.

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EINZ BABY FOODS

If the trip lasts more than one day, you can carry the sugar or syrup in a screwtop jar, and boil water on the way.

Another alternative for a one-day trip is to make up the day's feedings as usual, chill them thoroughly in your refrigerator and pack them in the bottle rack in a good-sized pail of ice cubes. Wrap the pail and lid with several sheets of newspaper and tie them on securely. The paper helps to insulate. If the weather is hot you may need to pour off the melted ice and replenish it en route.

I would never recommend carrying unrefrigerated feedings, and it is dangerous to carry hot feedings in a vacuum bottle, because you cannot completely sterilize them. Some physicians would allow you to carry well-chilled feedings in a chilled vacuum bottle, previously scalded thoroughly. Personally, I would not want to use this method myself.

Bottle warmers, some of which you can plug into your car, are very handy for heating feedings. Another alternative is to carry a fairly deep, straight-sided saucepan for which you will have to obtain hot water.

If you are traveling by plane or train ask the ticket agent whether you could keep some bottles in their refrigerator during the trip and what arrangements they can offer for warming feedings. Then check with the porter or stewardess when you board.

A baby doesn't need as much variety in his supplementary foods when he is traveling as at home. Keep to foods that you know he likes and that always

agree with him. His cereal travels nicely in its box, and his unopened canned food can be heated in the water in which you warmed his feeding. Don't save any leftover food in the can, and don't be worried if he doesn't eat as much as usual. His biscuits or rusks, bib, spoon and can opener, all wrapped in wax paper, travel well in a small light, covered basket in which you keep his supplies of cereal and canned food.

Baths on the road

Your baby doesn't need a bath every day, provided you keep his buttocks region clean. In hot weather a bath does make him feel more comfortable, and when you can, give him one, possibly in the motel washbasin, before his supper. He is usually happier traveling if you carry on with his regular routine as much as possible.

Preschool travelers

Preschoolers often get restless cooped up in the car-even on the most exciting trip. It is a good plan to stop in the middle of the morning to let them have a run in a field or park. A few biscuits or a small can of baby orange juice and a trip to the bathroom also help them to get through the morning happily.

If your youngster wants to stand up, the floor behind the front seat is the best place for him. A rug draped over the front seat will soften any bumps at a sudden stop. If he is standing up on the back seat itself he can have a nasty fall. Preschoolers have to learn to leave the catch on the door alone and not to touch the driver. Any method of making the doors childproof is worth adopting.

Leave enough space on the back seat so that he can have his afternoon nap there; big suitcases set on end on the floor will keep him from rolling off.

Station wagons are a great boon for traveling with young children. For oneyear-olds a small cot-converted into a playpen by taking off the casters-in the back of the wagon is a fine arrangement. He can stand when he wants, and lie down and go to sleep as he pleases. For older youngsters a mattress on the floor is even better.

When you're traveling with youngsters, plan to stop by four o'clock so that you can find a suitable motel, and so that they can have some active play outside before supper. Use a plastic tablecloth under the sheet of the cabin bed to prevent accidents if you aren't using the child's own cot. You can also buy

SWIFT'S MEATS for BABIES!

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Make mine Lamb!



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BABY'S OWN



a folding playpen arrangement without a floor to strap on top of a single bed to convert it into a cot.

Unless the manager tells you that his motels or cabins are supplied with town or city water, boil it for all the family, either in your electric kettle or your sterno outfit. Use only milk supplied in sealed containers and make sure it is labeled as pasteurized. Carry cans of fruit juice and soft drinks for emergencies, as well as some evaporated milk and instant cocoa. The last two you can dilute with boiled water. You may think this is fussiness but a sick child, or even a sick adult, would ruin your trip.

Eating at restaurants

Freshly cooked, canned, or dry foods such as bread, toast, crackers, biscuits or ready-to-eat cereals are always safe. Cooked meat that is dry, such as roast beef, can't do you any harm either, but moist food that is served without heating and that contains a good deal of protein (such as meat, chicken, fish, eggs, gelatine, cream, cream sauce or milk) can be dangerous. For example, custard



REALISTIC REACTION

By Georgie Starbuck Galbraith

All right! So love turned off the sun, Snickered, and filled my cup With wormwood. What is done is done.

Don't try to cheer me up.

Bright comfort is the final straw. Give me a gloomy place With chairs to kick and nails to gnaw

And miles of floor to pace!



pie, cream puffs, or egg-salad sandwiches may cause trouble.

If the person preparing these foods had an infected cut on her finger or was suffering from an intestinal infection, the germs could get into these foods—and unless the foods are promptly and thoroughly refrigerated these germs cain grow at a tremendous rate and cause food poisoning. This produces diarrhea and vomiting and is often quite prostrating. Such events are most likely to occur in small eating places that haven't enough refrigerator space. So be especially cautious in your choice of foods there.

Car sickness

You'd do well to bring along some thick bags, such as the insulated type for ice cream, and a towel to cope with possible car sickness. Giving youngsters easily digestible food both at and between meals may prevent upsets. Also your doctor can give you pills that may help. If they don't, you'd be wise to have your child's eyes examined because, occasionally, car sickness is due to astigmatism. If it persists in spite of all this, you'd better plan some other kind of holiday until the children are older and less likely to be troubled with car sickness.

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Spray cleaned article evenly, keeping container 18-in, from surface.

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Won't stain! Leaves no odour! Before you store your winter clothing, blankets, etc., give them a year's protection against moths with Johnson's Moth-Raid Moth Proofer. When used as directed, this new aerosol insecticide makes mothproofing easy and effective. It kills moths and carpet beetles, their eggs and larvae. Moth-Raid can't stain precious fabrics, or leave a clinging odour. This spring, mothproof for 1 whole year's protection with Johnson's Moth-Raid!



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Try gentler, milder "Lysol" brand disinfectant—now in its handsome handy-grip bottle, so much nicer on your bathroom shelf!



Just a teaspoonful of "Lysol" added to the douche water spreads into folds and crevices with a thorough antiseptic cleansing action — de-

ing action—deodorizing as it cleanses! How freshall-over you'll feel—so sure of yourself, so sure you're completely clean and nice.

10¢ OFF! Limited Time Only! Look for special introductory package in stores.

(Write for medically-approved methods of douching, sent in plain envelope. Send name and address to "Lysol," Dept. C-83, 37 Hanna Ave., Toronto, Ont.)





How to shop with Chatelaine

This month we report to you on folding doors and a trademark used for molded dinnerware

This trademark stands up Recently a company applied for Chatelaine Institute Seal of Approval on a trademark. In this case the trademark referred to high-quality molded dinnerware made to specification from melamine plastic molding powder. Individual manufacturers may contract to use the trademark provided their dinnerware



meets the established standards of the company owning the trademark. While we were familiar with the durable qualities of this type of dinnerware, granting the seal to a trademark posed a new problem. It did not involve testing any products—this is done by the trademark owner. It did mean that we conducted a thorough investigation into the legality of the trademark, and in particular, the company's own method of policing it. (The company has already taken one molder to court and won the case when it was found that the molder was using the trademark on a substandard line of dinnerware.)

Before he is allowed to use the trademark, each molder must sign n legal contract agreeing to follow the strict specifications. In addition he must submit, whenever requested, samples of his dinnerware to be tested for quality. He must also follow approved labeling, advertising and promotional practices—that is why labels and tags on this dinnerware tell how to care for it, remove stains and get the long life and attractiveness—basic properties of quality melamine plastic.

When the institute was assured that all these agreements are fully met by each molder, we granted the Chatelaine Institute Seal of Approval to the North American Cyanamid-owned trademark Melmac.



Now doors come pleated

"When is a door not a door?" The old answer to this riddle would be, "When it's ajar." Nowadays a door can be a wall, a room divider, a space saver—all of these are possible with modern folding doors.

When a manufacturer of folding doors applied for the Chatelaine Institute Seal of Approval, we immediately started checking his claims. We found the doors are soundly constructed with vertical steel rods welded to flexible hinges.

They move quietly on nylon trolley wheels in a single overhead steel track. Our laboratory engineer checked the construction of sample models, then went with us to inspect regular industrial and household doors of this type which had been in use for some time.

Chatelaine home testers reported that standard home models are simple to install and run smoothly without jamming. The sturdy exterior vinyl-coated fabric washes easily with soap and water, comes in a wide number of colors and textures, and can be painted or slip-covered to match room décor. A big advantage of a folding door is the conversion of waste space into usable areas.

Engineering tests proved the doors would withstand over 150,000 flexes without noticeable signs of wear or cracking. Finally, a tour of the neat modern plant, located near Montreal, showed the basic quality and care built into these doors.

With this background, Chatelaine Institute Seal of Approval was granted to Modernfold Doors (Spacemaster & Custom-Line).



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Extra Large size RECTANGULAR BASKET for sheets, linens, shirts. Fits modern laundry carts . \$4.95



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Hush 'em Quick with 3-IN-ONE!



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How to be a guest

In Canada invitations generally do not bear RSVP, but they automatically require an answer-at once. Follow the wording and spacing of the -even in replying to a relative. The reply should be written in longhand, in black or blue ink, on good-quality white paper. An informal THE INVITATION GAME invitation can be answered informally.

Mr. and Mrs. Steven Brill Roberts

(or: regret they will be unable to accept the kind invitation of) accept with pleasure the kind invitation of

Mr. and Mrs. Richard John Cartier to the marriage of their daughter

on Wednesday, the twenty-second day of October nineteen hundred and fifty-eight at half-past seven o'clock Mr. Ian Murray Johnson Christ Church

afterward

131 Blenheim Crescent

TIPS ON CLOTHES

Basic rules for formal and informal weddings are on page 14, but you'll want to remember that a hat, or some headdress, and gloves are always worn. At a formal evening church wedding wear a veil or evening hat and, if your dress is sleeveless, a small wrap.

Because a wedding is a joyous event, you don't want to look sombre —but neither should you outshine the bride. Black can be worn, provided it is accented with color.

Guests do not wear corsages.

RECEPTION MANOEUVRES

The bride's mother will be the first to greet you. Then When you arrive at the reception, wherever it is held, someone will tell you or show you where to remove your wrap. Then leaving hat and gloves on, you proceed to the door of the reception room to meet the pass along to wish the bride happiness, and congratulate the groom, Greet any of the bride's attendants it they are known to you, otherwise smile pleasantly and join friends among the guests. It is not necessary to introduce yourself or shake hands with the attendants. You will be served food before the wedding party joins the guests.

FINAL POINTERS

Send your gift (see page 3) addressed to the bride at her home early -two weeks before the wedding.

Leave rice and confetti at home. The first can sting hard; the second can stain. Some churches chafge if confetti has to be cleaned up. Paper rose petals are prettier, easier to handle.

Leave the children at home unless they have been invited. •

If you're getting married

the mother of the bride or her bridesmaid or her sister



sketches by Lew Parker

HERE'S WHAT TO PLAN, DO, SERVE, GIVE FOR A BEAUTIFUL WEDDING IN CANADA TODAY

Off to a Good Start page 2 How to Hold a Reception page 10 Choosing Your Wedding Feast page 12 Whar's the Right Way to Dress? ... - page 14 What You All Do puge o All About Gills puge Wedding Bureaus, Flowers page Photographs, Music How to be a Guest



Off to a good start

A WEDDING should be beautiful, hospitable, happy. It's no time for bad manners or mistakes you'll regret for years after

dred badly seated, ill-served and poorly fed in a cold, dreary hall. fortably afford. Fifteen guests in your home are better than a hun-DON'T SPEND FOR SHOW. Have the nicest wedding you can com-

and fruit punch or a concoction to guests is simply rude. to yourself and domestic to guests, or serving champagne to yourself (usually cheaper) for your guests. Serving imported French champagne NEVER SUPPLY one type of beverage for the bridal table, another

will rightly feel imposed on. You may ask a close friend, whom you as you do your bridesmaids). Always hire a photographer so there ment at your wedding. These are professional paid jobs, and they will be no ill-feeling over good or poor pictures. know will be complimented, to sing (and you would give her a gift

Berlin's Always, Schubert's Serenade, Wagner's Liebestod, Liszt's forbid them. Liebestraum are secular pieces and properly have no part in a religious ceremony; in fact nearly all churches discourage them and some ganist. Pieces like Because, I Love You Truly, O Promise Me, Irving DON'T CHOOSE UNSUITABLE MUSIC. Consult your clergyman and or-

the wedding party insist on dark business suits (see page 14). A floorlength simple white dress and shoulder veil are permissible today. DON'T WEAR an elaborate long dress if your groom or other men in

Whether the girls are tall or short, have hems even for photographs. DON'T HAVE BRIDESMAIDS' dresses different lengths from the floor

come and wanted member of the wedding. responsibility, but she should be informed and made to feel a welbon't ignore the groom's mother in wedding plans. They are your

friends who are likely to give them that you want just a few, with no duplication of guests. Don't let your mother or her friends or your relatives give expensive shower gifts, to the embarrassment of other ing the groom's, should never give a shower. guests (unless large gifts are your national custom). Relatives, includ-CUT DOWN ON SHOWERS. Either say you want none, or warn your



Ballerina-length wedding gown, headdress with shoulder-length vell, permissible today.) gloves, bouquet. (A simple floor-length white gown and shoulder veil are

Or, afternoon dress or going-away outfit in any color but black, hat, gloves, corsage.

Bridesmaid

There is usually just one attendant. She wears similar-type dress to that corsage-e.g., if the bride wears a short wedding gown the bridesmaid worn by the bride but in a deeper color, hat, gloves, small bouquet or will wear a short bridesmaid's dress, carry bouquet.

At a daytime or evening wedding: dark-blue, black or Oxford grey business suit with white shirt, grey tie, black socks and shoes.

Man, Ushers, Groom, Best Bride and Fathers of

Groom Bride and Mothers of Groom

Afternoon dresses, hats, gloves, corsages

Women

Guests

Afternoon dresses

Men Guests Same as groom.



When is a wedding formal?

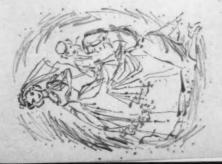
Only when you have a religious ceremony, you wear a fectly correct to rent formal dress-about ten or fifteen fathers are in formal dress or military uniform. (It's perlong dress and veil and the groom, best man, ushers and

What color for the bride?

ceremony in any way. The groom's marital status does not affect wedding dress, white, never a veil, and the wedding should be informal white or any color but black. Widow or divorcée-never Formal wedding-white, or now, a pastel. Informal-



page 2



What's the right way

You can be formal or informal but don't mix them

Formal

strand of pearls is permissible, but no earrings. White satin pumps. White prayer book or bridal bouquet. If dress has a train, veil is eighteen inches

Long wedding gown with or without train. Headdress and veil. Unless the dress has long sleeves, plain white kid gloves should be worn. A single ets should be worn. Plain kid, doeskin or opaque nylon gloves are pref-

Floor- or ballerina-length dresses. If dresses are sleeveless, matching jackerable to sheer ruffled mitts. Shoes dyed to match dresses, Bouquets,

fonger than train; otherwise it is finger-tip length.

Bridesmaids Maid of Honor,

Single strand of pearls, no earrings. Although there is some keway in choice of colors and fabrics, the bridesmaids' dresses should have some Man, Ushers, Fathers of Bride and

studs and links, black hose and black dress shoes, silk or opera hat, white white trousers. White shirt, four-in-hand tie in a solid color or small allover pattern, white shoes, boutonnieres.

For summer garden wedding: white double-breasted suit or dark coat and

gloves, boutonnieres. No handkerchief,

coat, dress shirt with wing collar, white bow tie, white mother-of-pearl

Mothers of Bride and

Women Guests

Men Guests

grey or buff waistcoat, striped trousers, white shirt, wing collar and ascot or rurndown collar and four-in-hand, black socks and shoes, high silk hat, For an evening ceremony; tailcoat with matching trousers, white waist-For a daytime ceremony; morning coat in black or Oxford grey, black relation to the bride's-in mood, if not in silhouette. grey gloves, white boutonnieres. No handkerchief. All the men in the wedding party dress alike.

consult with each other so that their dresses are harmonious in color and Long dresses with shoulders covered, hats, gloves. The mothers should harmonize with the colors worn by the bridesmaids. No one in the wedding party ever wears black. Corsages may be worn on the left shoulder or pinned to an afternoon or evening bag,

Both shoulders and head should be covered. At a daytime wedding: afternoon dresses. Black may be worn if it is relieved by white or color. At a At an evening wedding, long or short evening dresses should be worn garden wedding: garden-party dresses and hats.

black tie" (tuxedo) and dark business suits are worn so often they have secome generally acceptable. At a daytime wedding: morning cost (same as groom) oscirector's coat with striped trousers is correct. At a garden At an evening wedding, "white tie" (same as groom) is correct although wedding: the men guests wear white suits or dark coats and white trousers,

All about gifts

LIKE MOTHER-IN-LAW JOKES, those about ghastly wedding presents are funny only if you aren't involved. There's nothing so embarrassing to a bride as to receive a gift she can't possibly display or use.

To avoid disappointment-for her and you-find out if the bride has registered at a gift bureau in one of the department or specialty stores in your city. The bureau has her list of preferences and registers each purchase to avoid duplication.

Gift bureau or no, here are general rules for giving:

Don't give items involving personal taste or enjoyment, such as paintings or recordings or bibelots, unless you are very familiar with the bride's tastes. Even then you are taking a chance since her husband may not share her enthusiasm.

pletely on the style and size of furniture the bride intends using in One popular mistake is to give lamps. Lamp styles depend comher home; far better to give her a cheque and let her buy them herself, The same is true, in fact, of most home furnishings.

Keep up with the times (if you're not the bride's generation). Fancy while risk of divulging your gift before it's opened, consult the bride's mother, She can also steer you away from duplicates. Not even the ace tablecloths, sets of hand-embroidered antimacassars or sterlingsilver finger howls were once acceptable, but brides of today find them neither useful nor suitable to their mode of living. If you're in doubt, check with young married friends or acquaintances; or, at the worthmost affluent household can use six electric kettles,

Vases are a traditional challenge to the poise of brides. A vase is it the couple are not particularly close friends. Thus many brides face an overwhelming surplus, Decanters too are often oversupplied (though you rarely can receive too many glasses); so are small trays, an impersonal gift and too many guests consider it the ideal answer bread trays, butter dishes, and silent butters,

Today, some of the most appreciated gifts are time- and work-savers; the small electrical appliances such as frying pans, deep fryers, of good-quality cooking utensils; steak knives; place settings in the serving pieces and serving dishes. Linens and bedding are good-but coffeepots, kettles, mixers and steam irons. Also appreciated is a set bride's patterns of china, crystal, silver or stainless-steel flatware; and out the bride's color schemes for bedroom, bathroom and kitchen

send a cheque. It may not be a sentimental keepsaka, but it will be appreciated by any young couple setting up house. Usually it's made out to the bride, unless it is given by a close relative of the groom, and With today's informal entertaining, chafing dishes or casseroles with their own warmers are welcome. And it you're really in doubt, the money is intended for the honeymoon or payment on a home.

but it is often an embarrassing decision. You'd be kinder to tell her when you give the gift, that you'd be perfectly happy for her to ex-A final word: it's not incorrect for a bride to exchange a duplicate,



Bureaus Wedding

services. Whether you are having a large cathedral wedding or an in bureaus will send a bridal consultant to both the wedding and the advise you on dress and etiquette. In special circumstances, some formal chapel ceremony, they will go over your plans with you and A NUMBER OF STORES across the country offer bridal-consultant Some will send a representative to your home a few days before the considerably, but all are free. Below are some Canadian brides' bureaus wedding to display the gifts. The services of the brides' bureaus vary reception, relieving you and your family of many worrisome details

For others, enquire at stores in your area:

Montreal-Eaton's; Simpson's Hamilton-Henry Birks Edmonton-Hudson's Bay Co. Calgary-Hudson's Bay Co.

Winnipeg-Hudson's Bay Ottawa-Henry Birks Toronto-Birks; Eaton's; Simpson's Victoria-Hudson's Bay Vancouver-Hudson's Bay

Hlowers



ment, and in matching your white bouquet to the white of your dress of designs, if available. They will help him in planning colors, arrange wedding date is set. Select a reputable florist-preferably one whose ARRANGEMENTS FOR FLOWERS should be made as soon as the and those of the other members of the wedding party-with sketches work you know personally. Take along swatches of your draw fabric

of the wedding party but all are white. relation to yours, should not overpower it. The boutonniere for the sistency is important. Your bridesmaids' bouquets should bear some gown and the bridesmaids' dresses. If yours is an informal wedding alone look much richer against the lovely materials of the wedding groom usually differs slightly from those of the other male members you might consider a muff of flowers or a corsage. But remember con-Ask that there be no streamers or bows on the bouquets. Flowers

rangements in low bowls are usually best. tables should blend with the color of your bridesmaids' dresses. Arof flowers for both reception and church. Flowers for the reception expensive than the hothouse or imported variety—and that may mean on the flower selection. Remember that flowers in season are less and place of reception, since size and lighting usually have a bearing you can afford more of them. You might also use the same standards If it is to be a large wedding the florist may want to see the church

a good idea to give the florist a typed list of everything with the address nicres for the men. corsage, the corsages of his own and the bride's mother, the bouton date and time of delivery. Also, see that he has the names and adto which each bouquet is to be delivered-and most important-the bridesmaids' bouquets. The groom pays for the bride's bouquet, her family pays for the flowers for the church and reception and for the dresses of the persons to whom the bills are to be sent. The bride's Once the flowers have been selected and you know the cost, it is

the groom's father, to their home. to the best man, corsage for the groom's mother and boutonniere to bride. Boutonnieres for the groom and best man go to the groom mother and houtonniere for the bride's father go to the home of the Bouquets for the bride and bridesmaids, corsage for the bride's Those for the ushers are sent to the vestibule of the church or

> FINGER FOOD SUFFET Salted Nuts Dainty Sandwiches Ic.: Cream Molds Hot Appetizers* Small Cakest

small bouchées or tart shells, toasted Shortbread, macaroons, bars, drop cookies, asparagus rolls, fried fish or cheese puffs. Sausage rolls, savory sea food or chicken in frosted petits fours. Coffee or Tea

Punch

Ice Cream

Small Cakes

Wedding Cake Punch

or Small Buttered Hot Rolls

Small Sandwiches

BREAKFAST OR LUNCHEON

Parsley Potato Balls Asparagus Tips Turkey and Mushrooms in Patty Shells (Garnished with Fresh Strawberries) Hot Corn Sticks and Crescent Rolls Raspberry Sherbet or Ice Cream Chilled Fruit Cup Wedding Cake

Coffee Punch Wedding Cake Molded Mixed Vegetables in Tomato Aspic Lobster or Shrimp* in Cream Puff Shells (Or Sliced Cold Fowl, Ham, Tongue) LUNCHEON (SUPPER) BUFFET Mixed Green Salad or Relishes Chicken or Turkey Salad

an optional dish, as not all guests like it. *Or Chicken à la King, with the sea food made into salad. Always have sea food as Coffee or Tea

WEDDING DINNER

relishes. mushrooms, and include a tossed salad or roast chicken or beef for the turkey and Follow the Luncheon Menu, substituting

Quantities for Fifty Guests

GENERAL

Small cakes-3 or 4 per person (5 lb. or 12-1b. wedding cake (three tiers, 8, 512, 4 6 quarts punch (4 oz. per person). ice cream -51/2 quarts or 11 bricks. 17 dozen). inches square; serve only the bottom tier).

Cream-1 quart Louf sugar-1 lb. (100 lumps). lea-12 pound, I cup per person. Coffee-11/2 pounds, I cup per person

FINGER FOOD BUFFET

4 or 5 sandwiches and/or appetizers per person.

sandwich loaf cuts into 22 to 24 slices (44 to 48 pieces).

6 eggs, chopped, spread one loaf, 11/2 cups any moist filling spreads one loaf 4 cup mayonnaise spreads I loaf. 14 lb. butter spreads 1 loaf.

I package cream-puff mix makes 60 small 13 lb. minced ham spreads I loaf.

> 2 packages pastry mix cover 2 lb. cocktail sausages (25 sausages per lb.).

2 (7-oz.) cans tuna, 2 cups thick white sauce make 4 to 5 dozen small fish puffs.

LUNCHEON BUFFET

Sliced ham, tongue-1 slice of each per per-Lobster or shrimp salad—15 cups (10 lb.). Chicken salad or jellied chicken-20 cups son (16 slices in 1 lb.). cooked diced chicken (4 5-ib. fowls).

50 cream-puff shells-4 packages puff mix Cream-puff filling-16 cans (71/2-02.) OR 12 Aspic -- 24 cups tomato juice (4 48-oz. cans). Sliced turkey—3 thin slices (14 lb.) per person. One 18-lb, turkey (14 lb. cooked). cups cooked lobster or shrimp (8 lb.) OR 15 cups cooked, diced chicken (3 5-lb.

Fruit cup-6 quarts, 1/2 cup per person. BREAKFAST OR LUNCHEON

Patty-shell filling -- 10 cups cooked turkey (1 15-lb, fowl) and 5 lb, mushrooms.

Choosing your wedding feast

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99 7

WEDDING CAKE and a drink (usually champagne or punch) to toast the bride are always served after a wedding. For a very small quiet reception at home, no other food need be served. In general the type and amount of food, and how it is served, depends on the time of day, number of guests, size of reception room, rather than the formality of the wedding. For example, the simple finger-food buffet suggested opposite is correct after an early-afternoon or late-evening wedding—formal or informal.

IF YOU SIT DOWN

A sit-down wedding breakfast, lunch or dinner should be urranged only when there is a small number of guests or when the reception room is large enough to seat everyone comfortably, such as in a hall or hotel. Opposite, we suggest a sit-down breakfast to serve after a morning wedding. If you are doing the catering yourself, have each course served in the kitchen or serving area, and brought in by those waiting on table (friends, close relatives). If guests and bridal party sit at the one table, the cake should be set on a small decorated table or tea wagon nearby—to be cut by the bride after the main-course plates have been removed. A large cake in too high a centrepiece when there are place settings all around the table.

A regular dinner menu and table service is sometimes chosen to follow a late-afternoon wedding.

WHEN TO HAVE A BUFFET

When the guest list is large and the room average size, a wedding buffer is best. At a large buffer reception, the bridal party may be seated—with the wedding cake the centrepiece of their table.

After a morning wedding or a late-afternoon wedding, you would serve a fairly substantial hot on cold buffet (see menu opposite). Have luncheon-size plates, forks, and make sure knives are not required for the food.

For an early-afternoon or late-evening wedding the buffet foods may be simple finger foods because the reception takes place before or after the dinner hour. Small plates and serviettes, dainty sandwiches, hot appetizers and fancy tea cakes are set on the buffet or passed. These may be followed by a frozen dessert and coffee.

A caterer will look after serving and removing plates before the wedding cake and punch are served. If you yourself are providing the food, have some close friends or relatives help serve and clear away. Be sure to have one or two small empty tables for guests to set down empty plates and glasses.

THE SEMI-BUFFET

Here guests serve themselves from the buffet, then sit at small tables and chairs grouped informally around the room. There is one large table reserved for the bridal party.

Page 13

ARRANGEMENTS for the wedding photographs, like wedding flowers, should be made as soon as the date is set. And do select a professional photographer, rather than depend on your friends. For the formal, posed portrait, you'll need plenty of time, so plan to have it taken an hour before the ceremony rather than between the ceremony and the reception. You might even have it taken the day before.

If it is to be taken at home, be sure the setting is free from distracting background detail. Too often in wedding photos, paintings, mirrors and bowls of flowers appear to be balanced on the bride's head! Your dress and veil should be perfectly draped. Be sure your flowers are held low to avoid concealing your slender waistline. Make-up may include a soft touch of eye shadow, mascara—but it's wise to omit rouge which might give a drawn appearance. Remember, dark red photographs black, so wear pink lipstick and pale-pink nail polish.

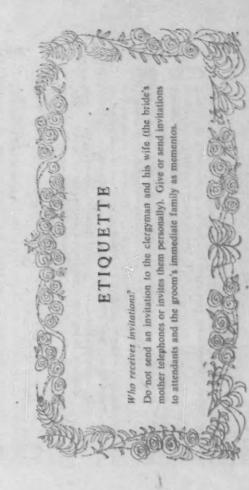
Unposed, action photographs—arriving with your father at the church, leaving the church, greeting friends in the reception line—are fun to have. (Flash bulbs are not usually permitted inside churches. Pictures, if any, should be taken by time exposure from the rear of the nave.) Enlist a friend to assist the photographer with equipment and point out relatives you want included in the shots. Finally—and most important—see that the taking of photographs does not interfere in any way with the smooth running of the wedding or delay the reception.



Music

DISCUSS THE MUSIC to be played before and during the ceremony with the clergyman and organist. They will advise you and suggest suitable numbers. (For what is not suitable, see page 2.) If you plan to have a soloist or choir, make arrangements with them at least a month in advance.

It isn't essential to have music at the reception, but a background of semiclassical melodies does add to the gaiety. If it is being held at a club, an orchestra or trio may be commissioned to play a sentimental selection for the first half of the reception—dance music later on.





What you all do

from three months ahead to the day itself

The Bride

THREE MONTHS BEFORE

- Decide on approximate date of wedding.
 Consult your parents to decide how much can be spent on the wedding and reception; whether they are to be formal or informal; where they will be held
- Consult with your clergyman regarding date. If it is to be a church wedding make sure church is available for both the actual ceremony and the rehearsal (day before). Advise sexton of rehearsal and wedding times.

- Decide who attendants will be and invite them.
 Start list of guests and suggest groom's family make their list.
 Arrange place of reception and menu. If reception is to be at home, enquire about catering, wedding cake.
- ☐ Arrange to rent marquees, carpet, canopies—if you want these.
 ☐ Plan your dress. Consult with bridesmaids about theirs. They will love you dearly if you select something they can wear after the wedding.
- See florist about flowers for church and reception. Take samples of the dresses' fabrics as a guide in choosing flowers for the bouquets and corsages.

- ☐ Start your personal trousseau.
 ☐ Arrange for music—consult organist, soloist.
 ☐ Arrange for photography. Have photographer send photo to papers on wedding day or day after.
- Order wedding invitations and announcements (the shop where you buy them can tionery for "thank you" notes. usually advise you about the correct wording); order plain, white, small-size sta-
- Arrange for rehearsal dinner and, if you wish, a bridesmaids' luncheon. Present attendants' gifts at either.

ONE MONTH BEFORE

- Send engagement announcement to classified ad department of paper. It should appear four weeks before the wedding.
- Send invitations to in-town guests (three or four weeks before wedding). Send invitations to out-of-town guests (four weeks before wedding)
- Complete arrangements with clergyman, sexton, soloist, florist, photographer. If formal portraits of you and bridesmaids are to be taken, have the photographer come an hour before the wedding-or on the previous day.
- Complete final details for reception, wedding cake, punch.
- Complete details of your wedding dress, shoes, headdress, gloves, etc., and those of your attendants.
- Arrange for cars for the wedding party.
- See that your luggage is adequate.
- If you plan entertainment for wedding party after the reception, arrange this now the rehearsal, if groom's family, who customarily arrange this, are unable to do so. Also, arrange dinner or gathering for families and wedding party before or after

THE ONE ESSENTIAL TOAST

maids, which is responded to by the best man or head usher. These may be followed by a toast to the bride's mother, proposed by a to the groom's mother, proposed by a family friend and responded to by the groom's father. All speeches should be brief and gracious. family friend and responded to by the bride's father, and then a toast groom who may follow his remarks by proposing a toast to the bridesto appoint a toastmaster. He may be the clergyman or a close friend by the clergyman or a family friend. The response is made by the or relative. The first and only essential toast is to the bride, proposed cake, punch glasses are filled and the toasts begin. Sometimes it is best After refreshments have been served and the bride has cut the

SMALL RECEPTION AT HOME

the toasts begin. and when all have come the bride and groom cut the cake and then bowl at opposite ends. Guests proceed to the buffet as they arrive, small dishes of nuts and pastel mints. Place coffee service and punch and a floral arrangement on either side-with sandwiches, small cakes. colors worn by the bridal party. Set the wedding cake in the centre table with your prettiest cloth-white or a pastel to blend with the arrangements are all that is needed for decoration. Cover the buffet in the reception room. In a small cheerful room two or three flower greet guests as they enter, and the bride and groom together greet them There is no formal receiving line. The bride's and groom's parents





How to hold a reception

Basic rules for receiving, seating, toasting

IN THE LINE-UP

tion and guests should preferably approach from the left to make hand-shaking easier. The order of the line is: bride's mother, groom's father, groom's mother, bride's father, bride, groom, then the maid of honor and bridesmaids. (Sometimes the bride's father or both fathers stand spart from the receiving line, greeting friends who may come up to assist elsewhere to see that everything runs smoothly. When all guests have been greeted, members of the receiving line proceed to the rethem.) The bride's mother, as hostess, greets each guest first, then introduces them to the groom's father and mother. The line proceeds along to greet the rest of the bridal party. The best man and ushers After the ceremony, the bridal party leaves for the reception as soon as possible. The receiving line should be placed for least conges-

WHO SITS WHERE

as they have passed the receiving line. They sit at small tables for six or eight. The bride and groom join them when the line of guests has dwindled, usually between the first course and dessert. Arm in bridesmaids and ushers alternately take their seats along one side of At a large formal sit-down reception guests will be served as soon arm they lead the way to the centre of their own table, followed by of honor at his left. The best man will sit at the right of the bride, and their attendants. The groom seats the bride at his right, and the maid the table.

sometimes with place cards. The four parents are seated together: bride's mother at the left of the groom's father, and the groom's The bride's parents at a large wedding have a table of their own, mother to the right of the bride's father. Others at this table are distinguished guests, the clergyman that performed the ceremony and any intimate friends of the bride's parents.

Although the tables are larger, decorations and foods are the same at the guests' tables, except for the wedding cake, which will be the centrepiece on the bride's table.

groom. At a very small wedding breakfast or dinner, everyone, including guests, may sit at the bride's table. At a smaller wedding where there are only a few attendants, the parents and clergyman often sit at the same table with the bride and

☐ Arrive at church five minutes before the ceremony. ☐ Receive guests at the reception.

Maid of Honor

THREE MONTHS BEFORE

Decide on dress and headdress (with bride and bridesmaids). Order them or have them made. (The bride's attendants pay for their own.)

ONE WEEK BEFORE

- Make sure dresses and accessories are ready. Assist at pre-wedding tea, if any.
- Attend rehearsal.

THE WEDDING DAY

- ☐ Help the bride finish packing and see that the best man picks up the luggage.
 ☐ Check to see that going-away clothes and corsage will be waiting for bride at
- Help the bride dress.
- Be ready for the photographer one hour before the ceremony, if pictures are being taken then.
- Hold flowers during the ring ceremony.
 Assist in receiving guests at reception.
 Help bride to change into going-away o
- Help bride to change into going-away outfit.

Bridesmaids

THREE MONTHS BEFORE

Decide on dresses and headdresses (with bride and maid of honor)-order them or arrange to have them made. (Bridesmaids pay for their own.)

☐ Make sure dresses ☐ Assist at pre-wedd ☐ Attend rehearsal. Make sure dresses and accessories are ready. Assist at pre-wedding tea, if any.

ONE WEEK BEFORE

THE WEDDING DAY

- Be ready for the photographer one hour before the ceremony, if pictures are being taken then.
- Assist in receiving guests at reception.

The Groom

THREE MONTHS BEFORE

- ☐ With your family, make up invitation and announcement lists. ☐ When number of guests has been decided, ask friends to be best man and ushers. (There should be at least one usher for every fifty guests.)
- Make honeymoon plans—get passports, reservations, etc.

ONE MONTH BEFORE

- Get marriage license or arrange for banns to be read three times.
 Check with best man and ushers re date, time and dress.
 Check personal wardrobe and luggage.
 Buy presents for bride, best man and ushers.
 Buy wedding ring.
 Complete honeymoon plans.
 Check with bride's family re bride's bouquet, going-away corsage Check with bride's family re bride's bouquet, going-away corsage for bride, cor-

father and groom's father. You pay for all these. sages for the bride's mother and the groom's mother, boutonnieres for ushers, bride's

Arrange for bachelor dinner (for best man, ushers) to be held the week before the wedding.

ONE WEEK BEFORE

- Notify best man and ushers of rehearsal time.
- See that your clothes are ready-for the wedding, for going away. Have bachelor dinner and give best man and ushers their gifts.
- Give bride her gift.
- Arrange for car or taxi after the reception.
- Prepare response to toast to bride and also the toast to the bridesmaids.

THE WEDDING DAY

- Finish packing
- money, passports, tickets-boutonniere See that you have wedding ring, marriage license, car keys and keys to new home.
- Be at church with best man twenty minutes before the wedding. Give him the wedding ring, the clergyman's fee (in a plain white envelope), and the license.

Best Man

ONE WEEK BEFORE

- Prepare response to toast to the bridesmaids.
- Attend bachelor dinner.
- Attend rehearsal.

THE WEDDING DAY

- Help groom to dress and pack.
- Pick up boutonniere at groom's house-see that groom has his,
- Take groom's going-away clothes to place of reception.
- Collect bride's luggage and see that both hers and the groom's are in going-away car.
- Go to church with groom-be there twenty minutes before the ceremony.
- Make sure you have wedding ring and marriage license. Give minister his fee (provided by the groom)
- Arrange with sexton to bring your hats and coats to door of church during the
- Read telegrams and reply to toast to bridesmaids.
- Help groom to change into going-away clothes,
- Take care of groom's wedding clothes.

ONE WEEK BEFORE

- Have clothes for wedding ready—check with each other and the groom to see that all accessories are the same.
- ☐ Attend bachelor dinner and rehearsal.

THE WEDDING DAY

- Be at the church an hour before the ceremony-put coats and hats in vestry or coat room and pick up boutonnieres there.
- Escort all women guests on right arm to their seats: friends of the bride on the left; friends of the groom on the right.
- Roll out the white carpet just before the bride's mother enters.
- Attend the reception.



There's real thrift in this kind of luxurious broadloom!



When you buy a Baratuft or Freiztex broadloom, it wears years longer . . . always looks thick and beautiful

Don't deny yourself the thrill of owning the fine quality broadloom you've set your heart on. Baratuft and Freiztex broadlooms by Barrymore offer you value—where it means most.

Years of extra wear are woven into these carpets with their sturdy wool yarns and their resilient twist pile. They're easy to care for...add luxurious beauty, quiet and comfort to your home. Above all, they'll give you a feeling of pride and confidence in owning carpeting of such classic quality.

What's more, these famous broadlooms can be yours on easy budget terms. So why not inquire about them from your Barrymore retailer? Choose from ten lovely colors: Pearl Grey, Pastel Rose, New Gold, Windsor Beige, Mountain Green, Cinnamon, Seafoam Green, Regal Red, Sand Beige, Turquoise.

Picture your home transformed by the glorious color, warmth and richness of carpeting like this! Both the *Baratuft* and *Freiztex* are Twist Broadlooms—the type most favored in today's fine homes. (Cinnamon color shown here.)



1958		June			1958	
sun	mon	tues	wed	thurs	fri	sat
Full Moon	2	3	4	5	6	7
8	9 Last Quarter	10	11	12	13	14
15	16	17 Nov Maan	18	19	20	21
22	23	24 First Querier ST, JOHN THE SAPTIST—QUERC	25	26	27	28
29	30		aline etim etim etim egin era an terre (partigat gan egin etim etim etim etim etim etim etim etim			